

MR. PACKER: Read Pages 2, 3, 11, 16 and 45 *In this Issue*

Vol. 63

No. 4

THE

THE NATIONAL PROVISIONER

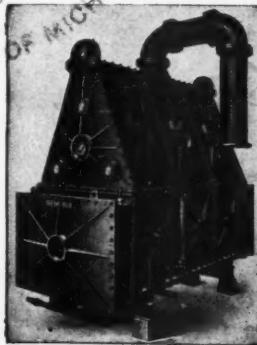
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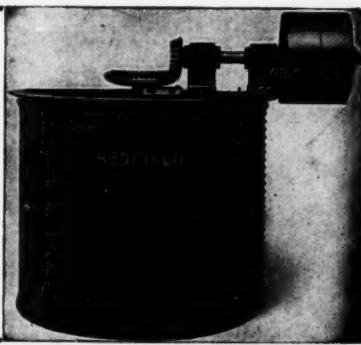


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The Institute is organized to secure co-operation among the meat packers of the United States in lawfully furthering and protecting the interests and general welfare of the industry;

To afford a means of co-operation with the Federal and State Governments in all matters of general concern to the industry;

To promote and foster domestic and foreign trade in American meat products.

To promote the mutual improvement of its members and the study of the arts and sciences connected with the meat packing industry;

To inform and interest the American Public as to the economic worth of the meat packing industry;

To encourage co-operation with live stock producers and distributors of meat food products.

INSTITUTE OF AMERICAN MEAT PACKERS

22 West Monroe Street

CHICAGO, ILL.

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Manufacturers of Packing House Machinery and Equipment

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION
PUBLISHED EVERY SATURDAY

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Vol. 63.

Chicago and New York, July 24, 1920.

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Heavy Decrease in Meat Production Shown

The Institute of American Meat Packers issued the following statement on the meat and livestock situation this week:

Meat production in the United States during the half-year just closed shows a decrease of several hundred million pounds as compared with the first half of 1919, according to official figures for the sixty-nine principal stockyards.

At sixty-nine markets combined slaughter of cattle, hogs and sheep for the first six months of the year shows a falling off of more than two and a half million animals as compared with the first six months of 1919. This indicates a probable decrease at the sixty-nine markets of more than 400,000,000 pounds in meat production for the first six months of 1920, as compared with the same period in 1919.

If this rate of decrease should continue the same for the rest of this year, meat production in the United States in 1920 at these markets probably would be nearly a billion pounds less than in 1919, or not quite 5 per cent of the 1919 production. So far as domestic supplies are concerned it is possible that this decrease would be counteracted to some extent by the decrease in exports.

Producers and Packers Lost Money.

During nearly every month of 1920 producers lost money on cattle and many packers reported losses on beef. Prices of hogs and pork products are substantially lower now than at this time last year, due largely to diminished exports. The decrease in slaughter indicates that, as a result of these losses, some producers have

cut down their herds and may restrict production. Such a situation would be an economic misfortune for both the livestock producer and for the public.

Past experience has been normally that higher prices for meat animals, and hence for meat, have followed restricted production, after which the consumer again restricted consumption. The ratio of livestock to population for the last twenty years, with the exception of one or two of the war years, has been constantly decreasing.

In some quarters world crop conditions and the price trend in corn and hay are interpreted favorably to producers of livestock. Those holding this view, point out that lower prices for grain obviously would reduce the cost of raising livestock.

Fluctuations in receipts during May and June brought the price of beef cattle in May down near the level prevailing when the United States entered the war, and then in June sent it up again so that the average price at Chicago for native beef steers—\$14.95—was, with the exception of June, 1918, the highest June average on record. At seven leading markets the receipts for the first two weeks of June were less by more than 100,000 than the receipts during the first two weeks of May.

◆ PACKERS' WAR MEAT CLAIMS.

Packers who furnished the government with cured meats during the war have had representatives in Washington during the past week seeking adjustment of claims for supplying army meats which

have not been paid for. The army board to which the matter was referred has ruled against the claims, and an appeal has been taken to Secretary of War Baker.

Packers worked their plants 24 hours a day during the war to provide meats for the army and navy, specifications being severe and product of the highest class. It was the custom for officials of the Quartermaster's Department of the Army to hold periodic conferences with packers representatives at which needs were estimated and orders placed.

At one such conference about four days before the armistice such arrangements were made for preparing and furnishing supplies for the first three months of 1919. Such advance arrangement was of course necessary, because of time needed for curing. The Army took the January and February portions of the order, but refused to accept the March portion. Packers were instructed to sell such product as was in cure and had Army inspection, and file claims accordingly.

Payment for the March portion, amounting in value to about \$5,000,000, has been refused, and the matter is now resting in the hands of Secretary Baker. The army board's ruling was based on the technicality that no contract was signed before Armistice Day.

◆ NOW, ALL PULL TOGETHER!

Let's make the 1920 convention the biggest and best on record. Atlantic City is the place and September 13, 14 and 15 the dates. Make your reservations at once with your nearest "Booster Committee" member.

MR. PACKER: Are you a member of the Institute of American Meat Packers?

If not, see pages 2, 3, 11, 16 and 45 of this issue.

Also, watch next week's issue of THE NATIONAL PROVISIONER.

Ten pages contributed by ten of our advertisers will tell you some of the reasons why you should be a member.

Application blanks may be obtained at the Institute, 22 West Monroe street, Chicago; or of THE NATIONAL PROVISIONER at Old Colony Building, Chicago, or 116 Nassau street, New York; or of any member of the Institute or any member of the American Meat Packers' Trade & Supply Association.

Join now and enjoy the Atlantic City Convention, September 13, 14 and 15

July 24, 1920.

PACKINGHOUSE PRACTICE IN CHILLING HOGS

Methods Used by Many Packers and Which Is Best

(EDITOR'S NOTE.—The following is the fourth of a series of reports on practical packinghouse questions to appear in the columns of The National Provisioner under the approval of the Committee on Packinghouse Practice of the Institute of American Meat Packers.

The question here discussed was submitted to a referendum of packers in various parts of the country, and the replies collated and condensed by the Packers' Service Bureau. The result is given here, with comment by the Committee on Packinghouse Practice of the Institute.)

QUESTION.

Information was asked as to methods used in chilling hogs from the time of killing until hogs are ready to cut.

ANSWER.

Out of the information received in response to inquiries the following facts were established which govern the methods and time required for cooling hogs:

1. Cooling facilities.
2. The local market demand.
3. Refrigerating capacity.

Following is the experience of a number of packers along these lines:

Experiences of Various Packers.

From a Colorado packer: "We run them from killing beds into chill rooms at 30 degrees and leave them there until ready to cut; chill room 35 degrees by next morning."

A prominent mid-Western packer: "After killing we run hogs into refrigerator at a temperature of about 30 degrees. The temperature will raise to about 46 or 50. After carcass shows some signs of drying we turn on more refrigeration and reduce temperature to about 36 or 38 degrees in 12 to 14 hours. Next day we move them to a room where the temperature is about 30 degrees and hold them for 72 hours."

A Buffalo packer: "After we kill the hogs we run them into room with temperature of about 45 to 48 degrees, and leave them there for about 12 hours to let the animal heat out of them. We then run them into a freezer room of about 32 to 35 degrees. We find a belly spreader an excellent article to use on warm hogs to prevent sour flanks."

An Ohio packer: "We run our hogs into a vestibule at a temperature of 38 degrees; naturally, the heat from the hogs raise the temperature to 42 degrees. We let them hang there for 10 hours and then we move them into the cooler at a temperature of 28 degrees, where we keep them until needed for cutting."

A Pacific Coast packer: "We run the hogs into the chilling rooms, keeping them well apart from one another, and a constant circulation of air. We keep the circulation around about 35F. in order to take out the animal heat, and we have obtained good results in cutting up two or three days after being killed. On this coast, of course, the weather is moist, and we believe the best results are in three days after killing, when the carcasses are good and firm for cutting."

From an Iowa packer: "We leave the hogs hang in killing room 2 hours and then run them in chill room, which is a little under 40 degrees. We have exhaust fan from this room to take out steam and to change air in room, as we think when a room is filled with warm hogs and the air is not changed that the meat is not so good. The day after the hogs are killed we put them in the second room, which is kept under 40 degrees. We cut up the hogs the third or fourth day after killing."

A West Virginia packer has the following to say: "The proper method of handling hogs from pens to cutting room starts in the pens; hogs should be rested and allowed to cool out for at least 12 hours—better still 24 hours, and not fed. After killing allow to hang in hanging

room without refrigeration for about five or six hours, then put in coolers at about 40 degrees; bring the temperature down gradually to about 26 degrees, at which temperature allow to hang 48 hours before cutting."

Other Packers Tell Their Methods.

A Mid-West packer: "We butcher one day and cut the next morning and then hang different joints for further chilling, usually 48 hours if under 15 degrees or a little less; but if over, as much as 72 hours."

From a Minnesota packer: "We chill our hogs by direct expansion. We let them hang in the open air until steamed off, when they are pushed into the cooler, which we try to have at a temperature of about 29 degrees when the hogs go in. Of course, the temperature then rises and within 48 hours we have it down to 29 again, when we consider hogs safe to cut."

A Kansas packer gives us this reply: "36 hours down to 29 degrees F."

From Iowa: "We chill our hogs at the following temperature: At the time of killing 29 to 30; high point 50 to 52; 7 o'clock next morning 36 to 26; 7 p. m. 32 to 33, and at the time of cutting 29 to 20. This method has been used for several years with good results. We use direct expansion."

A St. Louis packer: "On account of our local market conditions we find it advisable to cut the carcass after it has been in the chill room 24 hours. However, the hams and joints are packed in another cooler, which is held at 34 degrees, and we keep them there for no less than 24 hours more."

A large Eastern packer reports as follows: "We run our hogs into a large airing room in the summer time and we use an air cooling system, and washed air is blown over the hanging rails, but care is taken that none of this circulating air will hit the animal."

Another superintendent is very positive in his assertion that hogs should not be chilled longer than 24 hours. He claims that, for instance, a 200 pound hog will shrink down to 186 pounds if chilled for 48 hours, and that it will shrink down to 192 pounds if held for 24 hours.

We quote another authority, The National Provisioner, which has printed the following: "Hogs will run about 108 degrees from the killing floor. The cooler upon their entering should be about 31 degrees and will run up to about 46 degrees, which should be reduced to about 34 degrees by midnight. This means that the hogs will be around 44 degrees. By next morning the cooler should be 33 degrees. The hogs will then be about 40 degrees. The following morning the hogs should be about 34 degrees, which means that the cooler should be about 31. The third morning the cooler should be 28 to 30 degrees and the hogs are then ready to cut. Never allow the temperature of the hogs to go below 31 degrees."

For Convenience of Packinghouse Workers

A new type of service structure has made its appearance in the larger packing plants of the country. Although primarily intended to contribute to the well-being and contentment of the plant workers, it is an invaluable factor in the march toward greater and more efficient production. It is known as the "utility building," and is well exemplified by recent additions to the equipment of Swift & Company in a number of packinghouse centers.

Employes' utility buildings are located at the plants of the company in Chicago,

Analysis of These Reports.

In concluding this report it appears there is considerable difference of opinion, but consolidating all the data which we have collected and analyzing it, the following facts stand out very prominently:

First, that hogs should not be cut before they are cooled at least 48 hours, and that the majority of packers prefer to having them cooled 72 hours.

Second, where packers are compelled to cut hogs in 24 hours, due to local demand or lack of cooling space, they will return joints, hams, etc., to the cooler to chill them for at least another 24 hours.

Third, that the great majority of packers will leave hogs hanging in the airing room, where plenty of fresh air is circulating, and will let them hang from 3 to 6 hours to remove all possible animal heat and thereby save refrigeration.

Fourth, that freshly-killed hogs should not be run into a cooler where temperature is below freezing, as the wet outside surface of the animal will become frosted and thus retain the animal heat, which may cause sour joints or hams.

Fifth, that whenever hogs are hung in the airing rooms an air circulating system should be used, which will take away the heat above the rails. It has been demonstrated that when circulating air strikes the animal it will cause considerable shrinkage.

The final results of our findings prove that hogs should not be held less than 48 hours, that wherever space permits animal heat should be extracted in hanging or airing rooms, and that no forced air should strike the animal while in the room.

Comment of the Institute Committee.

The Committee on Packinghouse Practice of the Institute of American Meat Packers makes the following comment on this report:

We have looked over the attached and are attaching a description of the way many of the larger packers handle the chilling of hogs. In your fourth paragraph you say that fresh-killed hogs should not be run into a cooler where temperature is below freezing, as the wet outside surface of the animal will become frosted and thus retain the animal heat, which may cause sour joints or hams. In a way this is correct, but when you are cutting hogs out of 28 to 30 degrees temperature, which is frequently done, and replacing with hot hogs, this temperature is raised gradually until it gets up around 48 degrees, which of course does not permit frosting of hogs.

If hot hogs are run into a temperature of 28 degrees and that temperature is maintained over a certain period it will naturally close the pores of the hog, freeze the outside surface, and the animal heat will not be able to get through the pores, but will be retained in the carcass, and this frequently causes sour meat.

The handling of hogs before killing has considerable bearing on the proper chilling. Prior to killing hogs they should

(Continued on page 20.)

East St. Louis, Ill., Kansas City, Kan., Denver, Colo., and Moultrie, Ga. Other buildings are under construction at St. Paul, Minn., and Omaha, Neb.

In these establishments hot meals, shower baths, dressing rooms and other conveniences are provided. Each has a smoking room for men and a rest room for women, and various club features are provided. There is cafeteria service on a large scale, enabling employes to obtain hot meals at cost without leaving the

(Continued on page 37.)

Meat Packers' Talks Around the Table

No. 1—Traffic Troubles

There may be "nothing new under the sun," but there is going to be something new at the next Packers' Convention!

The unique programme feature of this year's convention of the Institute of American Meat Packers—at Atlantic City, N. J., September 13, 14 and 15—is the series of "group luncheons" which has been planned for the three days of the meeting. Members of the Institute already have received a printed bulletin concerning the details of these luncheons, and these details also appeared in the issue of *The National Provisioner* of July 10.

But this feature of the annual gathering of the packers of the country is so valuable that it deserves more particular attention. The *National Provisioner* therefore will devote space each week to an outline of the plans for each of these luncheons—there are to be twelve of them, four each day. Convention visitors cannot attend all of them, of course, but each must select that one each day he most desires to take in.

Complete reports of each luncheon meeting will be printed in the Convention Number of *The National Provisioner*, so that nobody need miss anything. But it is important that every "conventioner" pick the luncheon meeting he desires to attend, and notify the Convention Secretary, as all seats will be reserved, and it is necessary to know the number attending in order to make proper arrangements.

The luncheons are to be held at the Hotel Traymore, convention headquarters. They start promptly at 12 noon, and end promptly at 2, so that those present may go direct to the convention hall for the single convention session of the day.

The First of the Luncheon Subjects.

Each luncheon group takes up a subject of vital interest to the meat packing industry. The first to be described here is that on the subject of "Traffic," which is under the direction of the standing Committee on Traffic of the Institute, of which the chairman is Charles E. Herrick, vice president of the Brennan Packing Co., Chicago. Mr. Herrick's committee work is so important that two luncheons have been assigned to it. The first will discuss domestic traffic problems, and the second will take up traffic matters of an export nature.

Bill of lading evils, rate troubles and classification difficulties, damage claims against railroads, poor car equipment and worse car service, horse-drawn vs. motor vehicles for handling local traffic—these are only suggestions of the traffic subjects which trouble packers daily, and which may be discussed at the first of the traffic luncheons. Every packer present may have his say, and out of the talk around the table should come ideas and plans for the remedying of many difficulties and the benefit of all concerned.

The second luncheon, that devoted to export matters, will be of the greatest practical value to exporting packers or those who expect to export, as here will be discussed—among other things—the

much-criticized export bill of lading and the need for reform in overseas steamship service.

Packers are urged to send their suggestions for discussion to the chairman of this committee, and their seat reservation to the Convention Secretary, E. S. La Bart, 22 West Monroe street, Chicago.

Bulletin on This Luncheon.

Mr. Herrick is also chairman of the Boosters' Committee for the convention, and in this capacity he has this week sent



CHARLES E. HERRICK

(Vice Pres. Brennan Pkg. Co., Chicago),
Chairman Traffic Committee, Insti-
tute of American Meat Packers.

out the following bulletin concerning the two traffic luncheons. He says:

Chicago, July 20, 1920.

To the Members:

One packer says: "A traffic problem that is both costly and annoying to us is in connection with our export business. What we need is a revision of the bills of lading and a defining of liability of steamship companies who handle our products."

Another says: "Not enough cars; poor service and handling en route."

A third asks: "Can we replace our horse-drawn vehicles with automobile delivery trucks without greatly increasing our cost for local deliveries?"

The above are only a few of the subjects that will be discussed by some of the Institute's most capable traffic men.

Your presence and advice at these luncheons will greatly assist the Institute in obtaining an equitable solution of our traffic problems. Submit your problems to the convention secretary, care of the Institute, and make your plans to personally be present at the discussion and get first-hand information on the other fellow's methods for dealing with a similar situation.

If you desire to withhold your identity in connection with the submission of your traffic problem, the chairman assures you that your wishes will be respected. A place on the program not exceeding ten minutes is open to a limited number of members who would prefer to present a written statement dealing with any traffic problem.

Your problem may be one of local deliveries, or it may be one in which the railways or steamship companies play a part, therefore the traffic committee will

provide two different special group luncheons for their consideration.

Monday, Sept. 13th—Traffic matters of a domestic nature.

Wednesday, Sept. 15th—Traffic matters of an export nature.

Submit your problem today; make luncheon reservations today.

CHAS. E. HERRICK, Chairman.

MARKET MORE ARMY CANNED MEATS.

It is announced from Washington that "in an effort to combat the high cost of living," the War Department is to place millions of dollars' worth of canned meats on the market at prices below even pre-war quotations. The announcement came from the office of the division of sales of the War Department.

The meats will be disposed of through wholesale and retail stores all over the country. To help this distribution 60,000 postmasters, 5,000 bankers and the mayors of every city and town are said to have been organized.

Included in the meats are canned corned beef, corned beef hash, roast beef and bacon. "The War Department is standing back of every can sent from an army supply depot," the announcement says.

WILSON BUYS D. B. MARTIN CO.

Announcement was made in Philadelphia this week that the packing, rendering, fertilizer and other interests of the D. B. Martin Co. of Philadelphia had been acquired by Wilson & Co., through purchase of an interest in the Wilson-Martin Co.

By this arrangement Wilson & Co. take over the operation of the packinghouse properties of the D. B. Martin Co. at Philadelphia, Baltimore and Wilmington, Del., its chain of branch houses in the East and Southeast, the fertilizer business of the General Manufacturing Co. at Philadelphia, the rendering business of the United Rendering Co. at Trenton, N. J., and the soap manufacturing business of J. Eayenson & Sons, Inc., at Camden, N. J. The combined business done by the acquired concerns amounts to about \$25,000,000 annually, and the acquiring of these interests gives Wilson & Co. added slaughtering, distributing and other facilities in the East and Southeast.

A HISTORY OF MEAT PACKING.

Mr. Rudolph A. Clemen, of the Department of Economics, Northwestern University, Evanston, Illinois, is working on a history of the meat packing industry, which will be the first scholarly book on the development of this industry. In order to aid him in gathering material, it would be much appreciated if readers of *The National Provisioner* would send to Mr. Clemen at Northwestern University any historical data regarding the industry and their firms which they think would be useful. Mr. Clemen is spending the summer in travel, and would be glad to learn of old-timers in the industry whom he could visit.

NOW, ALL PULL TOGETHER

for the annual convention of the Institute of American Meat Packers at Atlantic City, N. J., September 13, 14 and 15. Pick your seat in the boat early!

PRACTICAL POINTS FOR THE TRADE

EXPERT ADVICE.

Answers to questions appearing on this page are prepared with the advice and assistance of the Committee on Packinghouse Practice of the Institute of American Meat Packers. This committee comprises W. B. Farris, general superintendent Morris & Company; Myrick D. Harding, general superintendent Armour & Company; Jacob Moog, vice-president Wilson & Company; F. J. Gardner, general superintendent Swift & Company; John Robertson, general superintendent Miller & Hart; and Arthur Cushman, general superintendent Allied Packers, Inc.

Readers are invited to submit questions concerning any feature of packinghouse practice on which they desire information or assistance. Criticism or suggestions concerning any matter here discussed are also invited, and will be given careful attention.

MANUFACTURE OF OLEOMARGARINE.

The following inquiry is from an Eastern subscriber:

Editor The National Provisioner:

Can you tell us the process of making oleomargarine? Also the approximate cost of a small factory?

Following is the process used in the manufacture of oleomargarine:

The different oils, such as oleo oil, neutral lard, cocoanut oil and peanut oil, are taken to the oil melting department in tierces. This department is equipped with glass-lined melting kettles in which the several different kinds of oils are melted and prepared.

After the oils are thoroughly melted and free from grain they are cooled to the desired temperature, then a given amount of each kind of filtered oil is weighed off and run into a glass-lined kettle, where the combination of oils is thoroughly mixed before they are run into the churn.

The oils and milks gravitate from their respective departments to the churning department, which is equipped with a battery of large emulsion churn and crystallizing vats.

The mixture of oils are run into the churn with a given quantity of highly cultured milk, where the oils and milks are thoroughly emulsified. The emulsion churn is equipped with a water jacket, steam and

water connections. Also the interior of the churn is equipped with two fan-like agitators which run at variable speeds, according to the grade of product churned.

The temperature of the churn and the speed of the agitators are under the constant supervision of the churnman, who is responsible for the quality and texture of the products. When the emulsion in the churn has the desired temperature and consistency, it is then run off into a large wooden vat of ice water.

The vat is commonly known as a crystallizing vat and is equipped with several hundred feet of brine coils and agitators located at one end of the vat. The emulsion is run out of the churn into the vat in a thin film, which congeals or crystallizes at the point of contact with the ice water into small flakey particles which float on the surface. The crystals are then dipped out of the vats into wooden tempering or ripening trucks and held until the following day in a moderate room temperature.

(Continued on page 26.)

CHICKEN FEATHERS FERTILIZER.

A subscriber in Kentucky asks for information as follows:

Editor The National Provisioner:

Can you advise us as to the best method for handling chicken feathers so as to convert them into fertilizer?

There are two methods used. The first is to tank the feathers in a pressure or rendering tank from ten to eleven hours, and afterwards put them through a dryer to dry them.

Another method is as follows: Acidulate the feathers in a wooden vat, cooking them from two to three hours in a dilute acid solution, draining off the water and drying the feathers as mentioned above.

METHODS OF CHILLING HOGS.

(Concluded from page 18.)

have ample time for rest to eliminate feverishness, excitement and to reach a normal temperature. Unless these features are looked after it will reflect more or less in the chilling, either in the color of the meat at times, or sour condition will show up in different cuts.

During the warm weather hogs should be sprinkled well with water slightly lower than outside temperature.

Sticking should be done in a way that hogs are well bled, otherwise this will reflect in the chilling.

In the actual chilling of hogs considerable difference of opinion exists. The following in our opinion is worked with best results:

After the hogs are killed there is nothing against delivering hogs to the chill room without any great amount of drying, although it is better to have some time intervene between killing of the hog and the time it enters the chill room. In other words, partial drying before entering the chill room would eliminate considerable condensation that takes place when hot hogs are placed direct in the chill room.

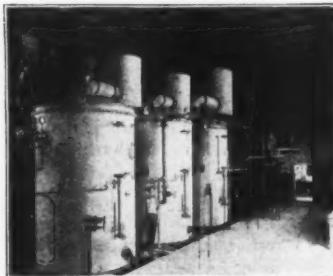
Many large concerns have a chain which takes quite a few minutes to run from the killing floor to the chill room, and by that time the outside of the carcass is dried off to some extent and the results obtained are very satisfactory.

Hogs should be spaced so as to permit circulation between carcasses or portions of carcasses. Flanks should be raised and held in place by a flank spreader.

The chill room should not be overloaded, thereby not permitting ice machines to reach proper temperature at given time. The following temperatures are found to work out with excellent results: Opening temperature, 28 to 30 degrees; closing temperature, 46 to 48 degrees. The first morning after killing the temperature should be 35 to 36 degrees, the second morning 28 to 30 degrees. If the hogs are not cut on the second morning it is advisable to let the temperature slightly rise up to 32 degrees for the third morning.

We believe if the above system is followed out it will bring good results.

The Biggest Reason for Selecting Swensons



Every successful management in America has an open mind on cost of production. With each yearly financial statement revealing effects of continued high costs of both labor and materials the cost of production is demanding and receiving more and more attention.

The largest firms in America using evaporators, and especially those with the most systematic cost records, buy Swensons—and not, mind you, on original cost reasons.

The biggest reason for selecting Swensons is Cost of Production, which is to say—PROFITS.

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GENERAL OFFICES.

Old Colony Building, Chicago.
Telephones Wabash 742 and 743.
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LIVESTOCK SHIPPING LOSSES

Packers who figure costs carefully against their selling prices—and most packers do this, or they could not stay in business—know what livestock shipping losses mean. "Deads" and "crips" figure regularly in livestock statistics, and whether they are in a car of hogs shipped direct, or whether they are thrown out before the load is bought, the packer knows they cost him something just the same.

Losses from death and crippling in transit are bad enough, and an old story. But what many packers have sometimes forgotten is that even greater losses are possible through bruised meats due to the same causes that yielded the "deads" and "crips." These bruised meat losses are not only from parts trimmed off and consigned to the tank; even heavier loss comes from the grading as No. 2 or lower of what ought to be No. 1 meats. Here is where a big hole is made in money returns.

Packers have long felt that something should be done, as have livestock interests. Here and there have been local instances of good work done to remedy these evils. But nothing of an organized national character was effected until the Institute of American Meat Packers during the past year appointed a special Committee on Bruised Livestock Losses, which secured the co-operation of the National Livestock Exchange in a well-planned campaign to attack these evils from all points at once.

Two conferences have already been held between livestock, packing, commission and railroad interests to make and carry out plans for reducing livestock shipping losses, and further meetings will be held as occasion requires. Shippers are being educated in proper methods of loading and shipping, and railroad officials are being urged to effect reforms in the handling and transportation of livestock consigned to their care.

Everybody seems to be working enthusiastically toward the desired end, and if the co-ordination of effort necessary to success can be continued, results of pecuniary benefit to all concerned will result. The shipper will increase his net returns, the railroads will face fewer damage claims, and the packer will confront smaller losses—both visible and hidden—from these causes.

That considerable results can be obtained from reform work is shown in the case of the Nashville, Tenn., yards. This is a relatively small market, but this only proves that the good results obtained there may be multiplied at larger markets where more livestock is received.

Traffic Manager William A. Burnett is an enthusiast in this fight, which he has been waging in his local market since July, 1918. He has bombarded both railroad men and livestock shippers with educational information on the proper handling of livestock in transit, and the statistics of his market show the result.

In May and June, 1918, out of 59,355 hogs received at that market 244 were dead and 73 crippled. In May and June, 1920, hog receipts totaled 97,131, of which but 66 were dead and only 69 crippled. While there is still something to accomplish, when the general railroad situation of the present year and other conditions are considered the showing is remarkable. And if there was this saving in "deads" and "crips," what was the saving to the packers who bought these hogs in better graded meats and smaller percentage of trimmings due to bruises?

On the inside back cover of this issue of The National Provisioner, on a page contributed for the purpose by one of The National Provisioner's advertisers, are some facts on this subject of bruised livestock losses which every packer should read—especially those packers who are not yet members of the Institute of American Meat Packers.

TO CUT OUT ANOTHER LOSS

The first of a series of conferences with Southern livestock interests on the subject of "soft" and oily hogs will be held at Montgomery, Ala., on August 5. This conference is called at the request of the Institute of American Meat Packers, and will be participated in by packers, livestock men, Southern agricultural interests, and Government experts. Howard R. Smith, president of the Jones & Lamb Company, Baltimore packers, who is vice-president of the Institute of American Meat Packers, will attend the conference in behalf of the Institute.

An earnest effort is being made to arrive at some means of doing away with this difficulty, which is caused by the feeding of Southern hogs on ground nuts and oily feeds, and which makes a soft and oily carcass which is undesirable either for cured meats or lard, or even for sausage. Appearance of "soft" hogs in loads bought by packers causes constant annoyance and results in serious economic loss, both to the packer and to the livestock raiser. The Institute is endeavoring to bring about a reform in this direction, and the conference at Montgomery is one of the steps in this direction.

This is only one of the many activities of the Institute in behalf of its members and the industry as a whole.

July 24, 1920.

TRADE GLEANINGS

The Lee County Cotton Oil Co., Sanford, N. C., has increased its capital stock to \$100,000.

W. H. Camp Fertilizer Co., Petersburg, Va., has increased its capital from \$100,000 to \$200,000.

The Seacoast Packing Co., Beaufort, S. C., has been incorporated with a capital stock of \$150,000.

The United Cork Companies have removed their branch offices at Cleveland, O., to No. 1, 200 West Ninth street.

The Central Chemical Co., Hagerstown, Md., has recently purchased the H. Tyson & Son Fertilizer Co. at Frederick, Md.

The Virden Packing Co., Sacramento, Cal., is contemplating increasing its capital stock from \$5,000,000 to \$10,000,000.

The Wellman Rendering Co., Muscatine, Ia., has been incorporated with a capital stock of \$40,000. Incorporators: L. J. Kramer, E. E. Linn and others.

Oconee Oil & Fertilizer Co. has been incorporated with a capital stock of \$300,000. Incorporators: R. T. Jaynes, president-treasurer; F. J. Hopkins, secretary.

Donalds Cotton Oil Co., Donalds, S. C., has been incorporated with a capital stock of \$50,000. Incorporators: J. E. Lipscomb, B. H. Smith, and C. W. Tribble.

The Oriental Vegetable Oil Co., which is affiliated with the W. R. Grace Co. of San Francisco, has purchased the Ameri-

can Oriental Oil Company's plant for \$300,000.

The Dillard Packing Co., Clearwater, Fla., has been incorporated with a capital stock of \$20,000. Incorporators: A. N. Dillard, president; L. T. Gregory, secretary-treasurer.

The E. J. Sauerbreit sausage factory on Third street, Fond du Lac, Wis., has been completed at an approximate cost of \$15,000. This factory is modern and complete in every detail.

The Model Market Co., of Laramie, Wyo., is planning to reopen the Pacific Market Company's packing plant for the packing and canning of meats. Frank Nevin of Salt Lake will be in charge of the plant.

The new addition to the Richard Packing Co., Muscatine, Ia., is well under way and it is expected the building will be ready for occupation the first of September. It is estimated the building alone will cost \$35,000.

The Natural Fertilizer Co. will establish a factory for the production of commercial fertilizers at St. Augustine, Fla. Capital \$500,000. Officers: I. B. Brussels, president; S. B. Teeakle, vice-president; and D. N. Chadwick, Jr., secretary-treasurer.

The business of the Hotchkiss Beef & Provision Co., Ansonia, Conn., has been

acquired by Morris & Co. and will be operated as a Morris branch. The business was established 50 years ago by the late George Hotchkiss, and Manager Jens Neilson, who retires for a well-earned rest, has been with the concern for 44 years.

Affairs of the Texas Union Packing Co., Houston, Tex., have been turned over to a committee of trustees headed by Judge R. E. Brooks of Houston. Jeff T. Gibbons, the well-known Texas packer, and general manager of the contemplated plant, is also one of the trustees. This action was taken because of the attempts of certain stockholders to interfere with the carrying on of the enterprise.

Early construction of a stock yards at Meridian, Miss., is being discussed by members of the stock yards executive committee and representatives of the various railroads entering Meridian. The executive committee is planning a meeting at which the site of the new stock yards will be determined, after which a meeting of all those interested will be called for the purpose of perfecting organization of the corporation, which is to be capitalized at \$150,000.

MOTOR TRUCK ON THE FARM.

That motor trucks soon pay for themselves in eliminating crop losses due to slow horse and wagon is one of the big reasons why farmers are motorizing their farms. Crop losses due to exposure of crops to the elements, shortage of labor, inability to reach market at the right time are conservatively estimated to be 25 per cent of total production. Such losses would more than pay for a truck to get all the fruit to market when it is ripe, all the beans and dried fruit and hay in out of the rain, and to meet every other transportation requirement of the farm. The ownership of a truck gives a tremendous advantage to any crop producer or farmer, and those farmers who do commercial hauling for neighbors are clearing from \$15 to \$25 per day.

Proved Performance in the past twenty years has built our business to present demands. We reach all corners of the earth, with Rendering equipment that makes good. Why do you delay to make good?

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MEAT PACKERS
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Markets Stronger—Some Foreign Demand —Hogs Firm—Cash Trade Generally Quiet—Packers Friendly.

The market for hog products the past week has been quite active and much stronger, prices advancing on rather persistent support from the leading packers on short covering and catching of stop-loss orders, and with rumors of some foreign buying. Sentiment was more friendly on the whole and selling pressure was rather limited, but realizing and the heaviness in corn tended to check the bulges.

The hog market has been persistently strong, and sold at the best levels reached for some weeks past, while the corn market continued to sag gradually lower, particularly the cash article, and this if continued will be a material inducement to the raiser to feed hogs rather than to market them. A great deal of the buying has been based on the prospects of a let-up in the run of hogs to market, and on prospective heavy foreign buying in the near future, but there was nothing visible to indicate any immediate resumption of foreign buying on a large scale, although Germany was said to have purchased fair amounts of lard.

The financial situation here, and more particularly abroad, is an important influence against any heavy buying, and fears were expressed of a rail strike, which would militate against domestic distribution, which has been interrupted continually for the past year or more by the unsatisfactory transportation situation.

With these conditions prevailing, and the hog movement on a good to liberal scale, stocks of product—especially of lard—have continued to increase, and the lard stocks are at about the record levels, totaling more than 103,000,000 lbs. at Chicago, against about 99,000,000 lbs. on July 1st, and 40,000,000 lbs. a year ago. The pork

stocks made a very small decrease for the first half of the month, but are considerably larger than a year ago, while ribs made a slight gain during the first half of July, and total nearly four times the supplies in Chicago at this time last year.

The mid-month report of stocks at Chicago follows:

| | July 15, 1920 | July 1, 1920 | July 1, 1919 |
|-------------------------|---------------|--------------|--------------|
| Mess pork, reg. bbls. | 21,819 | 22,618 | 2,369 |
| Lard, new, lbs. | 92,184,244 | 85,181,156 | 20,306,203 |
| Lard, old, lbs. | 2,590 | 2,590 | 100,640 |
| Other lard, lbs. | 11,062,882 | 13,882,044 | 18,416,549 |
| Short rib sides, lbs. | 14,958,378 | 14,846,466 | 4,533,207 |
| Extra S. C. sides, lbs. | 4,463,992 | 4,222,971 | 2,700,491 |

Outside interest in the market has continued of small proportions, and on the extreme bulges there was less of a disposition on the part of the leading packers to support the market, while the smaller outside packers, influenced by the poor demand for product, were moderate sellers and brought about some reaction from the high levels.

Eastern supplies continue to decrease at a rapid pace, compared with those of a year ago, and although this is partly due to the rail situation, it is also believed to be due to shipments from the seaboard and less of a disposition to keep up supplies at shipping points, on account of the material falling off in foreign buying compared with last year. Renewed weakness in sterling and other exchanges was a factor which tended to keep down the foreign demand, but on the other hand, advices from England continue to intimate that supplies there of both provisions and oils are very large, with supplies pressing on the market, and with prices rather heavy. In many quarters the ability of packers financing any huge foreign buying in the near future is considered out of the question, notwithstanding the fact that the packer must secure an outlet for the large stocks which at the present time are taking up practically all the available cellar capacity.

According to the monthly report of New York state cold storage holdings, the stocks of frozen beef on July 1st showed a decrease of 23,000,000 lbs., compared with the same time a year ago, and a decrease of more than 8,000,000 lbs., compared with the previous month. Frozen lamb and mutton show a decrease of more than 1,500,000 lbs., and frozen fish a decrease of 2,000,000 lbs., compared with a year ago, while there were decreases in frozen pork and eggs. Stocks of dry salt pork showed an increase of over 23,000,000 lbs., compared with the same date last year while miscellaneous meats increased more than 8,000,000 lbs. The stock of lard increased slightly more than 3,000,000 lbs., while lard substitutes showed a decrease of more than 2,200,000 lbs. compared with last year.

The table showing the holdings of the various commodities in licensed cold storage in New York state, with comparisons, follows:

| | June 1, 1920 | July 1, 1920 | July 1, 1919 |
|-------------------------------------------------------------------|--------------|--------------|--------------|
| Warehouses, Warehouses, Warehouses, Report(g) Report(g) Report(g) | 3,512,968 | 9,666,819 | 18,528,628 |
| Pack. stk. but., lbs. | 94,592 | 118,970 | 86,581 |
| But. sub., lbs. | 74,598 | 126,518 | 18,232 |
| Cheese, Am., lbs. | 1,553,193 | 5,286,962 | 8,387,237 |
| Cheese, all other... | 3,475,749 | 4,798,591 | 2,531,172 |
| Eggs, can., lbs. | 1,177,432 | 1,671 | 1,204,624 |
| Frozen eggs, lbs. | 3,177,239 | 3,090,176 | 3,270,315 |
| Frozen beef, lbs. | 16,050,096 | 8,300,040 | 31,244,505 |
| Cured beef, lbs. | 1,239,687 | 1,117,654 | 763,655 |
| Pork— | | | |
| Frozen, lbs. | 4,445,395 | 5,021,800 | 5,371,876 |
| Dry salt, lbs. | 36,955,488 | 55,928,301 | 12,597,058 |
| Sweet pickled, lbs. | 10,107,335 | 7,816,079 | 6,168,061 |
| Frz. lamb, mutton, lbs. | 2,017,806 | 1,227,876 | 3,016,348 |
| Miscl. meats, lbs. | 11,948,211 | 12,074,397 | 3,871,302 |
| Broilers, lbs. | 1,235,926 | 1,194,264 | 1,477,090 |
| Roasters, lbs. | 2,740,147 | 1,636,300 | 3,436,460 |
| Fowls, lbs. | 565,882 | 735,805 | 1,634,538 |
| Turkeys, lbs. | 865,956 | 713,190 | 1,200,490 |
| Miscl. poultry, lbs. | 4,877,410 | 4,925,492 | 4,799,458 |
| Lard, lbs. | 1,800,075 | 3,950,635 | 962,880 |
| Lard, sub., lbs. | 93,638 | 54,267 | 2,271,733 |
| Fish, frozen, lbs. | 3,498,359 | 4,478,186 | 6,341,865 |
| Fish, salt, etc., bbls. | 5,946,884 | 3,974,097 | 4,590,745 |

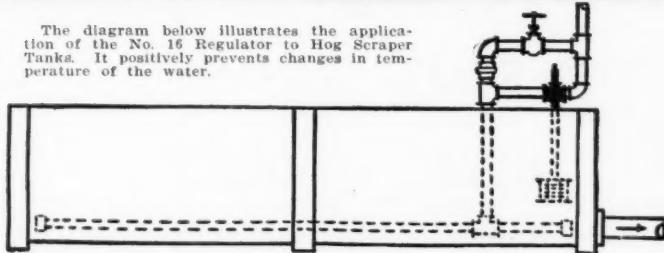
The receipts and shipments at Chicago for the week ending July 17th, and since November 1, 1919, with comparisons, follow:

| Received: | Week | Since Oct. | Same time |
|-----------------|-----------|-------------|-------------|
| Beef, pkgs. | 31, 1919 | 1918 | 19 |
| Pork, bbls. | 100 | 2,355 | 3,658 |
| Cut meats, lbs. | 934,000 | 65,647,000 | 149,052,000 |
| Lard, lbs. | 1,788,000 | 101,182,000 | 157,352,000 |



It Prevents Mutilated Skins in Hog Dehairing

The diagram below illustrates the application of the No. 16 Regulator to Hog Scraper Tanks. It positively prevents changes in temperature of the water.



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Specialists in Automatic Heat Control

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The beaters will not mutilate or cut the skins unless the scalding-water or the washing-water becomes too hot.

Powers Automatic Thermostatic Regulators applied to scalding tanks and scraper tanks positively prevent overheating of the water.

Greatest speed in dehairing is possible only when water is just right all the time.

Powers Regulators insure exactly the temperature desired, constantly, and without any watching. This not only saves time and labor, but assures a uniformly standard product.

Our Bulletin 139 will be sent on request. It tells more about the use of Automatic Heat Regulation and its Superiority over manual control.

July 24, 1920.

| | | | | |
|---------------------|-----------|-------------|---------------|--|
| Shipped: | | | | |
| Beef, pkgs..... | 1,628 | 26,768 | 99,343 | |
| Pork, bbls..... | 2,419 | 39,455 | 61,547 | |
| Cut meats, lbs..... | 9,957,000 | 693,078,000 | 1,598,991,000 | |
| Lard, lbs..... | 4,545,000 | 452,200,000 | 444,238,000 | |

Hog packing the past week and for the season to date is estimated as follows: Week ending July 17th, 518,000, against 362,000 last week, and 547,000 last year; March 1st to date, 11,398,000, against 12,724,000 last year.

PORK—The market has been weak owing to the constant slowness of demand and lack of export interest. At New York mess was quoted at \$45@35, family at \$45@50 and short cleared at \$36@39. At Chicago mess was quotable at \$27.37.

LARD—The market has been irregular with the undertone barely steady. There have been rumors of some export demand from Germany but the stocks are large and the bulges failed to hold. At New York prime western was quoted at \$18.50@18.60; middle west, \$18.15@18.25; New York city 17% nominal; refined to the continent, 21½%; South America, 22%; Brazil kegs, 23%, and compound 19@20½% according to quantity and brand. At Chicago lard was \$1 under July and leaf lard was quoted at \$17.75.

BEEF—The market remains very quiet but is strong owing to light supplies. At New York mess was quoted at \$18@19; packet at \$19@20; family, \$20@23, and extra India mess at \$32@33.

SEE PAGE 33 FOR LATER MARKETS

LIVESTOCK RECEIPTS DECREASE.

Total receipts of cattle, hogs and sheep at seven principal Western markets showed a large decrease during the first half of the year as compared with the corresponding period of last year. The principal loss was in hog marketing and the decrease for the three classes of livestock was 2,493,893 on a total supply of 21,848,381 head.

In the first six months this year the seven points received a total of 4,517,009 cattle, including calves at Omaha, St. Joseph and St. Louis, says the Chicago Drovers' Journal. This total represented a net decrease of 326,423 from the six-month run of 4,896,432 last year. With the exception of a gain of 36,532 at Omaha and 25,723 at St. Joseph all other points reported losses ranging from 9,550 at Sioux City to 191,165 at Kansas City. The cattle decrease at Chicago was 97,923 on a total of 1,437,107.

In the six-month period this year, seven markets received a total of 13,138,024 hogs, or 1,746,517 fewer than a year ago. Each of the points reported a decrease for

the period, with exception of St. Paul, where the total of 1,308,476 stood 79,437 larger than a year ago. The decrease was largest at Chicago, where the total of 4,093,402 was 742,277 lighter than last year. Other decreases ranged from 82,615 at St. Joseph to 392,821 at Kansas City, all points except St. Joseph recording a loss of more than 100,000.

Sheep receipts at the seven points totaled 4,193,348, standing 420,953 smaller than last year. Kansas City and St. Louis reported gains of 23,483 and 20,647 respectively for the period, but other markets showed decreases ranging from 139 at Sioux City to 369,709 at Chicago. The calf run at four points totaled 772,275 and was 84,882 larger than the total supply at the same points in the first half of last year. The increase at Chicago for the period was 19,691.

CANADIAN MARKETS IN JUNE.

Receipts of livestock at principal Canadian markets in June are reported by the Dominion Department of Agriculture's live stock branch as follows, together with top prices:

CATTLE.

| | | Receipts—Top price good steers | | | | | |
|----------------|------|--------------------------------|--------|--------|---------|---------|---------|
| | | June | June | June | June | June | June |
| Toronto (U.) | | 1920 | 1919 | 1918 | 1920 | 1919 | 1918 |
| S. Y.) | | 26,043 | 20,059 | 18,313 | \$17.00 | \$14.50 | \$16.50 |
| Montreal (Pt.) | | | | | | | |
| St. Chs.) | | 3,718 | 2,016 | 3,072 | 16.50 | 15.00 | 17.10 |
| Montreal (E.) | | | | | | | |
| End) | | 3,788 | 2,069 | 2,978 | 16.50 | 15.00 | 17.10 |
| Winnipeg | | 7,049 | 2,662 | 11,122 | 18.50 | 15.00 | 16.50 |
| Calgary | | 4,940 | 7,831 | 3,901 | 16.75 | 12.99 | 14.50 |
| Edmonton | | 1,570 | 1,566 | 1,688 | 15.00 | 12.99 | 13.75 |

CALVES.

| | | Receipts—Top price good calves | | | | | |
|----------------|------|--------------------------------|-------|-------|---------|---------|---------|
| | | June | June | June | June | June | June |
| Toronto (U.) | | 1920 | 1919 | 1918 | 1920 | 1919 | 1918 |
| S. Y.) | | 10,272 | 7,364 | 6,035 | \$18.50 | \$19.50 | \$17.00 |
| Montreal (Pt.) | | | | | | | |
| St. Chs.) | | 11,060 | 9,837 | 9,326 | 16.50 | 15.00 | 16.00 |
| Montreal (E.) | | | | | | | |
| End) | | 8,425 | 7,119 | 5,766 | 16.50 | 15.00 | 16.00 |
| Winnipeg | | 1,517 | 428 | 936 | 18.00 | 16.00 | 16.50 |
| Calgary | | 258 | 190 | 231 | 16.00 | 14.00 | 14.00 |
| Edmonton | | 346 | 196 | 265 | 18.50 | 13.00 | 14.00 |

HOGS.

| | | Receipts—Top price selecta- | | | | | |
|--------------|--|-----------------------------|------|------|------|------|------|
| | | June | June | June | June | June | June |
| Toronto (U.) | | 1920 | 1919 | 1918 | 1920 | 1919 | 1918 |

| | | | | | | | |
|----------------|------|--------|--------|--------|---------|---------|---------|
| S. Y.) | | 28,397 | 30,208 | 21,682 | \$20.25 | \$23.50 | \$20.00 |
| Montreal (Pt.) | | | | | | | |
| St. Chs.) | | 9,932 | 9,639 | 3,428 | 21.50 | 22.75 | 20.75 |
| Montreal (E.) | | | | | | | |
| End) | | 5,826 | 5,242 | 3,238 | 21.50 | 22.75 | 20.75 |
| Winnipeg | | 13,477 | 16,730 | 23,051 | 22.00 | 22.00 | 19.00 |
| Calgary | | 2,938 | 6,620 | 11,164 | 22.00 | 21.75 | 18.00 |
| Edmonton | | 2,412 | 2,150 | 2,488 | 21.75 | 21.75 | 17.00 |

SHEEP.

| | | Receipts—Top price good lambs | | | | | |
|--------------|--|-------------------------------|------|------|------|------|------|
| | | June | June | June | June | June | June |
| Toronto (U.) | | 1920 | 1919 | 1918 | 1920 | 1919 | 1918 |

| | | | | | | | |
|----------------|------|--------|-------|-------|---------|---------|---------|
| S. Y.) | | 10,260 | 4,158 | 5,082 | \$21.50 | \$22.00 | \$22.00 |
| Montreal (Pt.) | | | | | | | |
| St. Chs.) | | 3,938 | 2,051 | 1,665 | 20.00 | 20.00 | 22.00 |
| Montreal (E.) | | | | | | | |
| End) | | 3,982 | 2,088 | 1,744 | 20.00 | 20.00 | 22.00 |
| Winnipeg | | 1,367 | 733 | 758 | 17.00 | 15.50 | 18.50 |
| Calgary | | 784 | 1,596 | 1,397 | 15.00 | 18.00 | 18.00 |
| Edmonton | | 169 | 3 | 357 | 15.00 | 13.25 | 15.00 |

Toronto (U.)

S. Y.)

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Montreal (Pt.)

St. Chs.)

Montreal (E.)

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Toronto (U.)

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S. Y.)

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market has been quiet but firm. Offerings were noticeably smaller and bids were more active at a basis of the last previous sale or 11c for special loose. Manufacturers were holding for 11½c. Sentiment was slightly more favorable and the weakness in some of the oils was without influence, although the better tone in cotton oil was a stimulating factor. There were rumors of sales of special loose at 11c, but no confirmation was obtained. At New York prime city was quoted at 10c nominal, special loose 11c and edible at 12½c nominal. At Chicago packers No. 1 was quoted at 11@11½c and edible at 13@13½c.

STEARINE—The market has been very quiet but was steadier influenced by the action in tallow. Offerings were not large and the last sales in the local market were at the 13c level. According to some western reports oleo sold at 14c. At New York the market was quoted at 12½@13c, while at Chicago it was quoted at 12½@13c.

OLEO OIL—The market has been very quiet and steady and trade on the whole was dull and featureless. At New York extra was quoted at 20c and at Chicago it was quoted at 17@17½c.

SEE PAGE 31 FOR LATER MARKETS.

GREASE—The market has been dull but slightly firmer. Offerings were less free and sellers' views were somewhat higher. At New York yellow was quoted at 8½@9¼c, choice house at 8½@9c, brown at 8½@9¼, while at Chicago yellow was quoted at 9@9½c and house at 8¾@9c.

NEATSFOOT OIL—The market has been very quiet but is steadily held. Pure refined was quoted at \$1.55, extra No. 1 at \$1.35; No. 1 at \$1.30, and prime at \$1.40@1.45.

LARD OIL—The market has been quiet and is unchanged from a week ago. Prime winter was quoted at \$1.90@1.95, extra No. 1 at \$1.25; No. 1 \$1.10, and No. 2 \$1.

CANADIAN MEAT REGULATIONS.

Canadian import meat regulations recently promulgated provide that no carcass, portion or product shall be admitted into Canada from foreign countries unless it has passed inspection satisfactory to the Canadian Minister of Agriculture, and is accompanied by certificates of inspection in the country of origin in duplicate, one of which is to be taken up by the collector of customs and the other to accompany the shipment for the information of the inspector in charge of the establishment to which the shipment is consigned.

The only countries from which Canada accepts such certificates at present are the United States, Australia, New Zealand, Argentina and Uruguay, these countries being the only ones considered to have a satisfactory inspection system. Shipment of meat and meat food products from all other countries are therefore forbidden entry into Canada.

All such carcasses, portions or products upon entry into Canada are subject to such inspection as may be deemed necessary or advisable, and any carcass, por-

tion or product that does not conform to the requirement of the regulations shall, upon condemnation by an inspector, be forfeited.

Shipments of pork and beans and mince-meat also require a special certificate as well as inedible grease, tallow, or other inedible fat. Hereafter no such fats will be permitted to enter Canada unless the barrels or other containers are legibly and plainly marked with the name and address of the manufacturer and the name of the product together with the words "Inedible, Unfit for Food," in black letters at least two inches high, placed upon a white ground, and unless the shipment is covered by a certificate in the prescribed form.

Carcasses, portions or products which leave Canada for any reason whatever may not be returned as Canadian products, unless the department has been notified and the carcasses, portions or products, upon re-examination, are found to be fit for human food.

Entry into Canada may be refused to any carcasses, portions or products if the cars, ships, trucks, or other appliances or vehicles used in their transportation are not maintained in a sanitary condition. Carcasses or portions from which the peritoneum, pleura or body lymph glands, or the portal glands of the liver have been removed, are forbidden entry into Canada.

Have you a problem in connection with packinghouse operation that bothers you? Send it to The National Provisioner and it will be answered with the assistance of the Committee on Packinghouse Practice of the Institute of American Meat Packers, which includes some of the leading operating men of the industry.

GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, July 22.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. avg., 31c; 10@12 lbs. avg., 31c; 12@14 lbs. avg., 31c 14@16 lbs. avg., 31c 16@18 lbs. avg., 31½c; 18@20 lbs. avg., 31½c. Sweet pickled, 8@10 lbs. avg., 30½@31c; 10@12 lbs. avg., 30½@31c; 12@14 lbs. avg., 31c; 14@16 lbs. avg., 31c; 16@18 lbs. avg., 32½c; 18@20 lbs. avg., 33c.

Skinned Hams—Green, 12@14 lbs. avg., 34c; 14@16 lbs. avg., 34c; 16@18 lbs. avg., 34c; 18@20 lbs. avg., 34c; 20@22 lbs. avg., 33c; 22@24 lbs. avg., 33c; 24@26 lbs. avg., 33c; 26@28 lbs. avg., 32c; 28@32 lbs. avg., 32c. Sweet pickled, 12@14 lbs. avg., 35½c; 14@16 lbs. avg., 35c; 16@18 lbs. avg., 35c; 18@20 lbs. avg., 35c; 20@22 lbs. avg., 34½c; 22@24 lbs. avg., 34c; 24@26 lbs. avg., 33½c; 26@28 lbs. avg., 33c; 28@30 lbs. avg., 33c.

Picnic Hams—Green, 3@5 lbs. avg., none; 4@6 lbs. avg., 18½c; 6@8 lbs. avg., 18½c; 8@10 lbs. avg., 17½c; 10@12 lbs. avg., 17½c; 12@14 lbs. avg., 17½c. Sweet pickled, 3@5 lbs. avg., none; 4@6 lbs. avg., 18½c; 6@8 lbs. avg., 18½c; 8@10 lbs. avg., 17½c; 10@12 lbs. avg., 17½c; 12@14 lbs. avg., 17½c.

Clear Bellies (square cut and seedless)—Green, 6@8 lbs. avg., 31c; 8@10 lbs. avg., 31½c; 10@12 lbs. avg., 26½c; 12@14 lbs. avg., 23½c; 14@16 lbs. avg., 22½c. Sweet pickled, 6@8 lbs. avg., 30½c; 8@10 lbs. avg., 29c; 10@12 lbs. avg., 27½c; 12@14 lbs. avg., 23½c; 14@16 lbs. avg., 23c.

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week of July 10 to July 16, 1920:

| | July 10th. | July 12th. | July 13th. | July 14th. | July 15th. | July 16th. |
|--------------|------------|------------|------------|------------|------------|------------|
| Chicago | 55½ | 55½ | 55½ | 55½ | 55 | 55 |
| New York | 58 | 57½ | 57½ | 56½ | 56 | 56½ |
| Boston | 59½ | 59 | 58½ | 57 | 57 | 58 |
| Philadelphia | 58½ | 58½ | 58 | 57½ | 57½ | 57½ |

Wholesale prices of earlots, fresh centralized butter, 90 score, Chicago: 54½ 55 55-55½ 55 55 55

C. B. PETERS CO., INC.
15 Maiden Lane
NEW YORK

BROKERS
COCOANUT OIL
SOYA BEAN OIL
FERTILIZER MATERIALS
DOUBLE REFINED NITRATE SODA
GLYCERINE {CRUDE DYNAMITE}
AGENTS and DEALERS
STEEL DRUMS
ALL SIZES AND STYLES
NEW AND USED

BRANCHES:

SAN FRANCISCO
260 California Street

PHILADELPHIA
223 South Sixth Street

July 24, 1920.

MANUFACTURE OF OLEOMARGARINE.
(Concluded from page 20.)

The following day the crystals are put on the worker, where the excess moisture is pressed out of the product. After this the salt is added and thoroughly worked into the product. The working and salting department is equipped with a battery of large round motor-driven butter workers and blending machine.

The salted product is then made into different-sized prints, after which they are wrapped in parchment paper. Each print is then put into a waxed carton and packed in several different-sized packages. The packages or cases of oleomargarine are then placed in the stock cooler, where they are held for shipping orders.

The highest quality of pure sweet milk procurable is used and every precaution is taken in preparing this milk for use in oleomargarine. The milk is tested by chemists upon receipt for excessive bacteria and acidity. The chemist from the factory laboratory takes samples of all raw material, milk and of every churning of butterine made daily. These samples are thoroughly analyzed. The finished product is analyzed for moisture, salt and curd, the oils and milk for their purity.

The milk department should be equipped with the most improved and up-to-date machinery, such as forewarmers, clarifying machines, pasteurizers and glass-lined milk-ripening vats.

After examination the milk is thoroughly strained or filtered, then run through a clarifying machine; from there the milk is pasteurized at a temperature sufficiently high to kill the bacteria. It is then run into ripening vats, where it is cooled to the proper temperature and a given percentage of pure lactic acid culture is added. When the milk is ready to use it will have a good butter flavor and will be moderately sour. This milk is then cooled to the churning temperature and used in connection with the mixture of oils.

The gravity system is the best and most efficient system used in the manufacture

of oleomargarine. By using this system practically all pipes and pumping of oils and milk is eliminated, which means a saving of labor and power and better sanitary condition.

The following estimated figures are on a factory with a daily capacity of from 12,000 pounds to 15,000 pounds and equipped with glass-lined machinery: machinery and equipment, \$30,000; incidentals, freight, etc., \$5,000; labor and installation, \$5,000; building for this size factory, estimated cost, \$80,000.

This estimate is on a reinforced concrete class A building of approximately 18,000 sq. ft. floor space of plain cement finished interior. Some factories have white glazed tile walls and ceilings, which are very sanitary and easily cleaned. A building of this class would cost considerably more than the figure quoted.

One factory in Chicago has a \$40,000 milk room. This room covers a very small space and gives one a fair idea of what can be spent in equipping and building a factory. In addition to the above figures would be the cost of the ground, of course.

A smaller factory would cost proportionately less, according to capacity and output. But equipment and surroundings must be modern and sanitary in order to turn out a product which will meet competition. And experienced management is also a necessary requisite. You can't make oleomargarine unless you know how, or hire a man who has had the experience.

Manufacturers of oleomargarine machinery and equipment advertise in The National Provisioner. They will be glad to give you further information and assistance.

CANADIAN FERTILIZER INDUSTRY.

The number of companies in Canada making commercial fertilizers was 12 in 1917 and 15 in 1918, exclusive of the slaughtering and meat-packing plants, where fertilizers are by-products. The assets and working capital, as represented by the value of lands, buildings, and ma-

chinery used by the 15 companies included in the report of the chemical and mining division of the Dominion Bureau of Statistics, together with the cost of materials and cash accounts, amounted to \$3,064,111 in 1918, which is an increase of approximately 10 per cent over the previous year. The number of persons employed was 412, and the total of salaries and wages paid was \$370,091, or an average of \$898, comparing with \$603 in 1917.

Other producers of fertilizer materials in large quantities include the beet-sugar industry, part of whose refuse pulp is converted into cattle feed and the remainder into fertilizer, and the chemical industry, which produces superphosphates and nitrate fertilizers.

Canadian coke plants produce thousands of tons of ammonium sulphate, most of which is exported for fertilizing purposes. This material is not much used in Canada, but is shipped to the West Indies and the Southern states for use on the sugar and cotton plantations. The production of cyanamide has been on a large scale in Canada in recent years, and its consumption within the Dominion is increasing as agriculturists are learning how to use it properly, but the bulk of the output is exported. Potash is made from wood ashes in a comparatively small way.

The total value of products of the Canadian fertilizer industry is given by the Bureau of Statistics as \$2,558,007 for 1918, comparing with \$2,295,074 for 1917. The 1918 output includes 27,985 tons of complete fertilizers, valued at \$1,238,064; 10,934 tons of ammoniated fertilizers, valued at \$481,947; and 27,384 tons of basic slag, valued at \$239,816. The total value of materials used for the year was \$1,573,582.

◆ ◆ ◆
CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

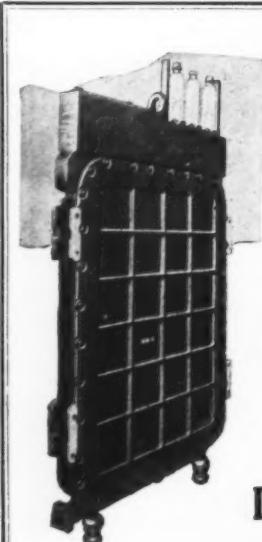
New York, July 20.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74 or 76% caustic soda, 6½@6¾c lb.; 60% caustic soda, 6½c lb.; 98% powdered caustic soda, 7@7¼c lb.; 48% carbonate of soda, 3¾@4c lb.; 58% carbonate of soda, 3½@4c lb.; talc, 1%@2c lb.; silex, \$20 per 2,000 lbs.

Clarified palm oil, in casks, 2,000 lbs., nominal, 11½@12c lb.; yellow olive oil, 3½@3.25 per gal.; Cochin cocoanut oil, 18@18½c lb.; Ceylon cocoanut oil, 16½@17c lb.; cottonseed oil, 15½@16c lb.; soya bean oil, 15½@17c lb.; corn oil, 15c lb.; peanut oil, in bbls., deodorized, 17½@18½c lb.; peanut oil, in bbls., crude, 12½@13½c lb.

Prime city tallow, special, nominal, 11c lb.; dynamite glycerine, nominal, 28¾@29c lb.; saponified glycerine, 88%, nominal, 19½@20½c lb.; crude soap glycerine, nominal, 17½@18½c lb.; chemically pure glycerine, nominal, 28½@30½c lb.; prime packers' grease, 9¾@10c lb.

◆ ◆ ◆
PEANUT PRODUCERS ASK TARIFF.

At their annual convention last week at Norfolk, Va., the United Peanut Association of America adopted resolutions favoring a protective tariff on peanuts and peanut products imported from the Orient. They will organize a campaign to secure the passage of legislation providing for a tariff. The organization believes that the American peanut grower cannot possibly compete with the Chinese farmer in the low cost of production and that, therefore, a tariff on imported peanuts is necessary to save the American industry.



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UNIT GENERATOR

Purest Hydrogen At Lowest Cost

Many oil hardening plants in the United States and foreign lands have installed the **I. O. C. System** for generating pure Hydrogen.

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There is an **I. O. C. System** plant of the proper size and characteristics to meet your needs.

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Demand Slow—Markets Rally—Foreign Oils Weak—Government Report Bearish.

The past week has seen very little change in the underlying conditions in the oil markets. Demand from consumers has remained exceptionally small, and has been so light as to be reported by the leading interests as practically nothing. The trade, imbued with the idea of lower prices, continues to purchase only for immediate needs, so that the cash situation has not improved to any extent, although the option market in cottonseed oil scored a liberal rally on the technical position prevailing in the pit.

Operations in cotton oil on the New York Produce Exchange have not been large the past week, but were of fair proportions, and the market with somewhat lessened selling pressure and an oversold condition rallied about 1 1/4 @ 2c a lb. from the low levels of the season on persistent covering of shorts, a change in sentiment in some quarters and influenced greatly by the bulge in the Western lard market. There was a slightly firmer tone to tallow and greases, but the vegetable oils continued heavy, while the foreign oil markets, particularly Hull refined cottonseed oil, continued to seek new low levels for

the season from day to day, and as a result selling pressure in the local market increased on the advances and a fair break from the week's high followed. While sentiment was more friendly in some quarters, the majority of the trade remained excessively bearish, and based their opinion on the consuming demand. Without improvement in the distribution of cash oil the larger interests are inclined to look for the market to drag gradually lower, while the bears with radical tendencies continue to predict 11c September oil.

From the standpoint of supply and demand there is no doubt that the situation presents a very bearish outlook. The Government report showed consumption during June of only 129,000 bbls., or about the smallest month of the season, and indicated—taking into consideration the amount of crude oil still on hand and the quantity of seed still to be crushed—a visible supply of very nearly 1,000,000 bbls., with only the month of July remaining of the old season. So far this month there has been no improvement, according to the leading cash interests, in the domestic or export trade, and even should this month's consumption reach the liberal total of 200,000 bbls., it is evident that the trade will go into the new season on

August 1st with a carryover of approximately 800,000 bbls., or the largest carryover on record. The carryover last year was around 400,000 bbls.

From present cotton crop indications the outturn this year of cotton will be at least equal to that of a year ago, so that the cotton oil trade will be confronted with a supply for the coming season of very nearly one-half million barrels more than the present season was started with. The Government Census report showed a supply of seed on hand of 4,000 tons less than on July 1st last year, while the stocks of crude oil were 11,000,000 lbs. less than a year ago, but the stocks of refined oil on hand were 123,000,000 lbs. more than last year. The report in detail follows:

| | 1919-20. | 1918-19. |
|-------------------------|---------------|---------------|
| Stocks Aug. 1, tons.. | 26,000 | 49,000 |
| Received, Aug. 1-June | | |
| 30 | 4,007,000 | 4,434,000 |
| Crushed, same time .. | 3,997,000 | 8,436,000 |
| On hand, June 30.... | 34,000 | 38,000 |
| Crude Oil: | | |
| Stocks, Aug. 1, lbs.... | 25,496,000 | 16,504,000 |
| Produced, 11 months.. | 1,207,530,000 | 1,311,974,000 |
| Shipped out, same | | |
| time | 1,181,807,000 | 1,297,556,000 |
| On hand June 30.... | 45,507,000 | 56,001,000 |
| Refined Oil: | | |
| Stocks, Aug. 1, lbs.... | 148,489,000 | 265,875,000 |
| Produced, 11 months.. | 966,109,000 | 1,114,401,000 |
| Stock June 30..... | 326,070,000 | 188,739,000 |
| Cotton Linters: | | |
| Produced 11 months. | 609,000 | 922,000 |
| Exports, same time.. | 50,000 | 70,000 |
| Cotton Oil: | | |
| Imports, 11 mos., lbs. | 22,462,000 | 17,356,000 |
| Exports, same time .. | 148,755,000 | 163,623,000 |

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ASPEGREN & CO.

Produce Exchange Building
NEW YORK CITY
DISTRIBUTORS



AGENTS
IN
PRINCIPAL EASTERN CITIES

SELLING AGENTS FOR

**The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.
AND
The Gulf & Valley Cotton Oil Co., Ltd., New Orleans, La.**



July 24, 1920.

LAW & COMPANY, Inc.

FORMERLY THE PICARD-LAW CO.

Consulting, Analytical, Engineering

Chemists

and Bacteriologists

Experts in the Chemistry of

Vegetable Oils

and specialists in the analysis of

PACKINGHOUSE PRODUCTS**FERTILIZERS****CATTLE FEED****FUEL, LUBRICATING OILS
AND BOILER WATERS**Main Laboratories: Carolina Branch:
Atlanta, Ga. Wilmington, N. C.

tonseed oil for June and for eleven months, as indicated from the foregoing:

| Month. | Stock May 31. | Produced in June. |
|------------|---------------|-------------------|
| 1920, lbs. | 345,000 | 33,000 |
| 1919, lbs. | 212,000 | 71,000 |
| | Stock | Produced |
| 11 Months. | Aug. 1. | 11 mos. |
| 1919-20 | 149,000 | 966,000 |
| 1918-19 | 266,000 | 1,114,000 |

| Imports in June. | Exports in June. | Stock June 30. | Consumed in June. |
|------------------|------------------|----------------|-------------------|
| 3,000 | 11,000 | 326,000 | 44,000 |
| 1,000 | 31,000 | 189,000 | 64,000 |
| Imports 11 mos. | Exports 11 mos. | Stock June 30. | Consumed 11 mos. |
| 22,000 | 149,000 | 326,000 | 662,000 |
| 17,000 | 164,000 | 189,000 | 1,044,000 |

The past week has seen little or no improvement in the export outlook. With the foreign markets under pressure of oil already on the other side, particularly the English markets, which have been distinctly weak, there was little prospect for any immediate revival of foreign interest in the local markets. Foreign advices continued to indicate large supplies of both provisions and oils abroad, and although rumors were current of some German buying of lard, the rally in the latter market was looked upon as due more to the technical situation than to any important export sales. The stocks of lard continue to increase at a rapid pace, while domestic demand is rather slow, and with large supplies at about record figures at Chicago it is generally believed that the only prospects of maintaining any advance in lard will be in the shape of heavy foreign absorption.

The oil market, as well as some of the other markets, is influenced greatly by the in many quarters that it is impossible for present financial situation existing the

position to hold off and await developments in view of the weakness in the foreign markets. In some quarters it was argued that crude soya bean oil at 10½@10½c was too high compared with the free offerings of new crop crude cotton oil at around 10c, and this feature it was believed forecasted lower prices for soya bean oil. The market for soya bean, however, was generally held around 10½c in sellers tanks shipment from the coast while distant shipment was quoted at 10¼c. Peanut oil was unsteady with Oriental in sellers tanks from the coast quoted at 12½@12¾c. Coconut oil was quiet and steady with lighter offerings. Manilla coconut in sellers tanks from the coast was quoted at 12½c@13c, while Lagos palm oil was held at 10½@11c and Niger at 10c. Fish oils were reported very weak and pressing on the market and it was intimated that the sardine interests were being forced to close down owing to the poor demand and the large supplies on hand.

PEANUT OIL—The market the past week was slow but steady. Offerings were rather limited and stocks locally were said to be small. Oriental oil in sellers' tanks from the coast was quoted at 12½@12¾c, while deodorized was quoted at 17@18c.

CORN OIL—The market has been very quiet but demand is reported fairly active and prices have been very steady. Crude corn oil was quoted at 15@15½c and refined in cases at \$1.89½ a gallon.

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The Procter & Gamble Co.

Refiners of All Grades of

COTTONSEED OIL

Boreas, Prime Winter Yellow
Venus, Prime Summer White
Jersey Butter Oil
Aurora, Prime Summer Yellow

WORRYDALE, O.
Mont Ivory, N. Y.
Kansas City, Mo.
Macon, Ga.

Puritan, Winter Pressed Salad Oil
White Clover Cooking Oil
Marigold Cooking Oil
Sterling, Prime Summer Yellow

General Office:
CINCINNATI, OHIO
Cable Address "Procter"

COTTONSEED OIL.—Market transactions:

Thursday, July 15, 1920.

Market closed weak.

| | Range | Sales. High. Low. Bid. Asked. |
|-------|-----------------------------|-------------------------------|
| Spot | | 1200 a 1200 |
| July | | 1248 a 1260 |
| Aug. | | 1245 a 1260 |
| Sept. | 11300 1315 1250 1285 a 1290 | 5000 1345 1285 1301 a 1310 |
| Oct. | | 200 1288 1287 1265 a 1275 |
| Nov. | | 1500 1290 1255 1265 a 1270 |
| Dec. | | 4100 1295 1250 1265 a 1270 |
| Feb. | | 1275 a 1290 |

Total sales, 26,500. Prime Crude S. E., 10½c asked.

Friday, July 16, 1920.

Market closed steady.

| | Range | Sales. High. Low. Bid. Asked. |
|-------|----------------------------|-------------------------------|
| Spot | | 1200 a 1225 |
| July | | 1250 a 1290 |
| Aug. | 500 1270 1270 1260 a 1280 | 5300 1335 1285 1305 a 1310 |
| Sept. | 2100 1360 1320 1330 a 1340 | 600 1322 1318 1295 a 1315 |
| Oct. | | 400 1290 1285 1285 a 1295 |
| Nov. | | 600 1315 1300 1285 a 1295 |
| Dec. | | 1290 a 1310 |

Total sales, 11,600. Prime Crude S. E., 10½c asked.

Saturday, July 17, 1920.

Market closed firm.

| | Range | Sales. High. Low. Bid. Asked. |
|-------|---------------------------|-------------------------------|
| Spot | | 1250 a 1350 |
| July | | 1275 a 1325 |
| Aug. | | 1275 a 1325 |
| Sept. | 200 1345 1305 1343 a 1348 | 600 1370 1345 1360 a 1380 |
| Oct. | | 1300 a 1350 |
| Nov. | | 1300 a 1350 |
| Dec. | | 1340 a 1365 |
| Jan. | 400 1347 1330 1325 a 1340 | 200 1325 1325 1325 a 1330 |
| Feb. | | 1340 a 1375 |

Total sales 3,000. Prime Crude S. E., nominal.

Monday, July 19, 1920.

Market closed steady.

| | Range | Sales. High. Low. Bid. Asked. |
|-------|----------------------------|-------------------------------|
| Spot | | 1335 a 1400 |
| July | 1100 1390 1350 1350 a 1360 | 1340 a 1400 |
| Aug. | 6600 1410 1365 1365 a 1370 | 8500 1430 1380 1383 a 1385 |
| Sept. | 2800 1379 1360 1369 a 1372 | 100 1335 1335 1335 a 1340 |
| Oct. | | 1300 1360 1335 1340 a 1345 |
| Nov. | | 3300 1350 1335 1345 a 1375 |
| Dec. | | 1345 a 1375 |

Total sales 21,000. Prime Crude S. E., nominal.

Tuesday, July 20, 1920.

Market closed easy.

| | Range | Sales. High. Low. Bid. Asked. |
|-------|----------------------------|-------------------------------|
| Spot | | a |
| July | 100 1325 1325 1320 a 1350 | 800 1330 1325 1325 a 1330 |
| Aug. | 4000 1360 1340 1345 a 1348 | 2800 1379 1360 1369 a 1372 |
| Sept. | 100 1335 1335 1335 a 1340 | 1300 1325 1320 1325 a 1332 |
| Oct. | 1300 1325 1320 1325 a 1332 | 200 1325 1325 1325 a 1330 |
| Nov. | | 1335 a 1345 |
| Dec. | | 1335 a 1345 |
| Jan. | 200 1325 1325 1325 a 1330 | 100 1320 1320 1320 a 1335 |
| Feb. | | 1335 a 1345 |

Total sales 9,500. Prime Crude S. E., nominal.

Wednesday, July 21, 1920.

Market closed easy.

| | Range | Sales. High. Low. Bid. Asked. |
|-------|----------------------------|-------------------------------|
| Spot | | 1300 a 1400 |
| July | 100 1325 1325 1320 a 1350 | 800 1330 1325 1325 a 1330 |
| Aug. | 4000 1360 1340 1345 a 1348 | 2800 1379 1360 1369 a 1372 |
| Sept. | 100 1335 1335 1335 a 1340 | 1300 1325 1320 1325 a 1332 |
| Oct. | 1300 1325 1320 1325 a 1332 | 200 1325 1325 1325 a 1330 |
| Nov. | 600 1340 1315 1330 a 1335 | 1500 1325 1300 1315 a 1323 |
| Dec. | 1500 1316 1300 1315 a 1320 | 1500 1320 1320 1320 a 1335 |
| Jan. | 1500 1316 1300 1315 a 1320 | 100 1320 1320 1320 a 1335 |
| Feb. | 100 1320 1320 1320 a 1335 | 100 1320 1320 1320 a 1335 |

Total sales 12,000. Prime Crude, S. E., nominal.

Thursday, July 22, 1920.

Market closed 6 to 27 points net lower. Sales, 7,900 bbls. Prime crude nominal; prime summer yellow, spot, 12@13½c; July, 12½c; September, 13.22c; December, 13c; all prime winter yellow and summer white nominal.

SEE PAGE 81 FOR LATER MARKETS.

MONROE, LEON & TEES, Inc. BROKERS

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SEATTLE

Hibernia Bank Bldg.
NEW ORLEANS

Lonja del Comercio
HAVANA

SOUTHERN MARKETS Memphis.

(Special Wire to The National Provisioner.)
Memphis, Tenn., July 22, 1920.—Basis prime crude cottonseed oil, 9c; seven per cent good meal nominal at \$60. Hulls cleaned up.

New Orleans.

(Special Wire to The National Provisioner.)
New Orleans, La., July 22, 1920.—Prime crude cottonseed oil, 10c bid, very little offering. Basis prime crude, 9c bid, stocks now light. Off summer yellow, prime color, 11c loose; bleachable, 12½c, New Orleans. Some sales of 43 per cent protein and fat Texas loose cake at \$50, f. o. b. mill. Meal, \$53. Hulls scarce and firm.

Do you need a good man for some department of your business? Look for him through the "Wanted" page of The National Provisioner.

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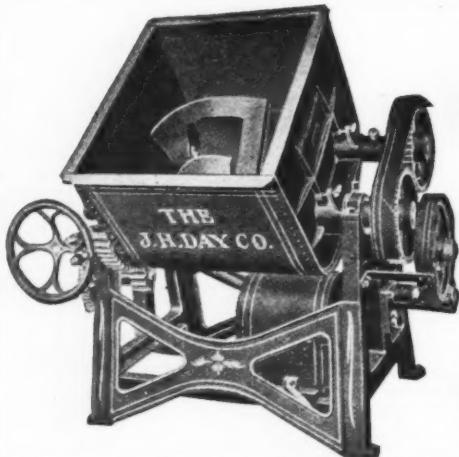
July 24, 1920.

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CHICAGO

CHICAGO MEAT TRADE CONDITIONS.

The weekly review of meat trade conditions at Chicago by the United States Bureau of Markets is as follows:

A generally slow demand has existed throughout the week, with beef and lamb being the slowest sellers. The weather has been favorable, but the consumptive demand was lacking.

The percentage of choice steers of all weights was small for the week, while the greater portion of the supply consisted of western grass steers, selling from \$14 to \$18. Warmed up short fed steers selling from \$20 to \$24 satisfied most of the better class of trade. Monday's early trading showed a few sales of choice steers at \$28, but these prices soon lost their prestige and the week's closing showed a top of \$26, which is a \$2 decline from Monday. Grass cattle showing fairly good quality sold best, but with a liberal supply of such kind, and the narrow demand, failed to hold steady, and declined \$1 during the week. The moderate supply of cows carried few above the common and medium grades. Good and choice heifers moved well, but lower grades attracted little attention and sold at unevenly lower figures, with a general decline of \$1 for the week. With moderate supplies of bulls, under a fair demand, prices have held steady with a week ago. The kosher beef trade for the week has been limited, owing principally to the Jewish holiday this week, prices having declined generally \$2.

The lamb supplies have consisted largely of common and medium grades. Top lambs easily got \$35 Monday, but with a narrowing of the demand during the week's session prices have declined \$1 on all grades, with a \$34 top at the week's closing.

The mutton supplies have consisted principally of heavy fat ewes and bucks, which sold largely in cuts to the hotel trade. Under a fairly good demand prices have strengthened \$1 for the week.

Calves of all grades have cleared well with prices steady with a week ago. Supplies have been well in line with the demand. Heavy Western calves have claimed a good percentage of the receipts and have moved well at encouraging prices. Good native underweight calves sold readily at prices fully steady with a week ago.

Prices on pork, especially loins, have shown some wide fluctuations too uneven to quote. Light loins have been scarce and were in the greatest demand. Prices have advanced fully \$1 to \$2 on 8 to 10 and 10 to 12 pound loins, while heavier loins moved slowly, declining generally \$1 for the week. Butts and spareribs have advanced \$1; shoulders and picnics show no change.

Compared with last Friday, steers and cows are \$1 lower; bulls steady; kosher beef \$2 down; lambs \$1 lower and mutton \$1 higher. Calves are steady; light pork loins \$2 higher; heavy loins \$1 lower; butts and spareribs \$1 up; other cuts steady.

There will be a moderate carry-over of beef and a light carryover of other meats.

Have you a problem in connection with packinghouse operation that bothers you? Send it to The National Provisioner and it will be answered with the assistance of the Committee on Packinghouse Practice of the Institute of American Meat Packers, which includes some of the leading operating men of the industry.

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Provisions were strong the latter part of the week, advancing under constant support from the larger packers, who it was believed were working to induce a better cash demand. The strength in corn helped the market, but the bulges met with considerable hedging by smaller packers and considerable realizing due to an easier tone in hogs and the persistent lack of improved cash demand. The cash market was inclined to be easy. The weaker tone in foreign exchanges further complicated the situation of foreign buying. Considerable attention was directed toward the European political situation, particularly that of the Russian-Polish trouble. The market was dull and easy today.

Vegetable Oils.

Cotton oil was quiet and barely steady late in the week. The strength in lard and the rally in grains tended to support the market for a time, but selling pressure increased on the advances, owing to the weakness in cotton, continued poor consuming demand and much better cotton crop advices. Rumors were current that the National Ginner's cotton report will indicate a condition of 74.5 per cent, a gain in condition of 4.5 per cent over their previous report, and it was claimed the report would indicate the possibility of a cotton crop of 14,000,000 bales. Arrivals of vegetable oils on the Coast have been rather heavy the past few days, and as demand for these oils has not improved locally, the markets remain barely steady and the undertone is easier. The foreign markets continued weak, and a sharp break occurred in Australian tallow at London. The market was weak Friday, with lack of support.

Closing quotations on cottonseed oil on Friday: July, \$12.50@12.99; September, \$13.00@13.04; October, \$13.30@13.40; December, \$12.90@12.95; January, \$12.86@12.92.

Tallow.

City special loose at 11c.

Oleo Stearine.

Market quoted at 13. Extra oleo oil, 20c.

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, July 23, 1920.—Spot lard at New York, prime Western, \$19.60@19.70; Middle West, \$19.30@19.40; city steam, \$18.75; refined continent, \$21.75; South America, \$22.00; Brazil kegs, \$23.00; compound, \$19@20.

Marseilles Oils.

Marseilles, July 23, 1920.—COPRA fabrique, —fr.; copra, edible, —fr.; peanut, fabrique, —fr.; peanut, edible, —fr.

Liverpool Produce Markets.

Liverpool, July 23, 1920.—(By Cable.)—The British government has control of the market and no quotations are available. Australian tallow at London, 62s. 6d.

Hull Oil Markets.

Hull, England, July 23, 1920.—(By Cable.)—Refined cottonseed oil, 62s.; crude, 54s.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to July 23, 1920, show exports from that country were as follows: To England, 89,466 quarters; to the Continent, 7,465 quarters; to other ports, 32,032 quarters. Exports for the previous week were as follows: To England, 122,525 quarters; to the Continent, 812 quarters; to other ports, none.

RECEIPTS AT CENTERS

| | SATURDAY, JULY 17, 1920. | Cattle. | Hogs. | Sheep. |
|------------------|--------------------------|---------|-------|--------|
| Chicago | 2,400 | 3,000 | 7,000 | |
| Kansas City | 1,500 | 300 | | |
| Omaha | 1,600 | 4,300 | 300 | |
| St. Louis | 800 | 2,500 | 300 | |
| St. Joseph | 100 | 2,000 | 600 | |
| Sioux City | 400 | 6,100 | 200 | |
| St. Paul | 200 | 1,000 | | |
| Oklahoma City | 100 | 100 | | |
| Fort Worth | 1,300 | 200 | | |
| Milwaukee | 300 | 100 | 600 | |
| Denver | 300 | 300 | 600 | |
| Louisville | 100 | 800 | 1,000 | |
| Wichita | 300 | 200 | | |
| Indianapolis | 1,000 | 5,000 | 200 | |
| Pittsburgh | 100 | 3,000 | 100 | |
| Cincinnati | 200 | 3,300 | 1,000 | |
| Buffalo | 200 | 1,100 | 300 | |
| Cleveland | 500 | 1,500 | 300 | |
| Nashville, Tenn. | 100 | 600 | 700 | |
| New York | 630 | 1,600 | 2,700 | |
| Toronto | 300 | 400 | | |

MONDAY, JULY 19, 1920.

| | MONDAY, JULY 19, 1920. | Cattle. | Hogs. | Sheep. |
|------------------|------------------------|---------|--------|--------|
| Chicago | 15,000 | 30,000 | 21,000 | |
| Kansas City | 15,000 | 5,000 | 7,000 | |
| Omaha | 7,200 | 6,500 | 24,000 | |
| St. Louis | 7,000 | 9,000 | 5,000 | |
| St. Joseph | 1,500 | 7,000 | 2,500 | |
| Sioux City | 3,500 | 5,000 | 200 | |
| St. Paul | 5,800 | 6,500 | 1,300 | |
| Oklahoma City | 1,600 | 800 | | |
| Fort Worth | 4,500 | 600 | 100 | |
| Milwaukee | 200 | 300 | | |
| Denver | 2,000 | 800 | 3,000 | |
| Louisville | 500 | 2,000 | 3,500 | |
| Wichita | 1,000 | 1,200 | | |
| Indianapolis | 1,000 | 7,000 | 300 | |
| Pittsburgh | 2,000 | 6,500 | 4,500 | |
| Cincinnati | 2,000 | 4,000 | 3,400 | |
| Buffalo | 3,400 | 6,500 | 2,000 | |
| Cleveland | 1,200 | 3,000 | 1,500 | |
| Nashville, Tenn. | 400 | 1,600 | 2,600 | |
| New York | 4,370 | 4,430 | 13,620 | |
| Toronto | 2,800 | 700 | 1,100 | |

TUESDAY, JULY 20, 1920.

| | TUESDAY, JULY 20, 1920. | Cattle. | Hogs. | Sheep. |
|------------------|-------------------------|---------|--------|--------|
| Chicago | 11,000 | 30,000 | 13,000 | |
| Kansas City | 13,000 | 5,000 | 5,000 | |
| Omaha | 4,700 | 10,500 | 30,000 | |
| St. Louis | 3,300 | 18,000 | 9,000 | |
| St. Joseph | 2,000 | 5,000 | 2,000 | |
| Sioux City | 1,500 | 9,000 | 600 | |
| St. Paul | 1,500 | 4,500 | 400 | |
| Oklahoma City | 1,800 | 400 | | |
| Fort Worth | 2,500 | 500 | | |
| Milwaukee | 400 | 1,600 | 100 | |
| Denver | 1,200 | 1,900 | 600 | |
| Louisville | 600 | 2,000 | 4,000 | |
| Wichita | 800 | 400 | 100 | |
| Indianapolis | 1,000 | 9,500 | 600 | |
| Pittsburgh | 100 | 1,500 | 300 | |
| Cincinnati | 400 | 3,200 | 2,800 | |
| Buffalo | 900 | 3,000 | 1,000 | |
| Cleveland | 200 | 3,000 | 200 | |
| Nashville, Tenn. | 400 | 1,500 | 1,800 | |
| Toronto | 700 | 500 | 600 | |

WEDNESDAY, JULY 21, 1920.

FRIDAY, JULY 23, 1920.

| | FRIDAY, JULY 23, 1920. | Cattle. | Hogs. | Sheep. |
|------------------|------------------------|---------|--------|--------|
| Chicago | 9,000 | 18,000 | 16,000 | |
| Kansas City | 8,000 | 5,000 | 3,500 | |
| Omaha | 3,500 | 14,500 | 20,000 | |
| St. Louis | 5,000 | 10,000 | 4,500 | |
| St. Joseph | 1,500 | 6,000 | 3,000 | |
| Sioux City | 2,000 | 13,000 | 500 | |
| St. Paul | 2,000 | 10,500 | 500 | |
| Oklahoma City | 400 | 400 | 400 | |
| Fort Worth | 3,800 | 1,000 | 1,800 | 200 |
| Milwaukee | 400 | 1,400 | 3,000 | |
| Denver | 400 | 200 | | |
| Louisville | 500 | 1,400 | 3,000 | |
| Wichita | 400 | 1,000 | 500 | |
| Indianapolis | 800 | 8,000 | 500 | |
| Pittsburgh | 100 | 2,000 | 100 | |
| Cincinnati | 400 | 4,500 | 3,000 | |
| Buffalo | 600 | 2,000 | 500 | |
| Cleveland | 500 | 3,000 | 300 | |
| Nashville, Tenn. | 300 | 1,600 | 2,200 | |
| Toronto | 1,300 | 1,600 | 200 | |

THURSDAY, JULY 22, 1920.

| | THURSDAY, JULY 22, 1920. | Cattle. | Hogs. | Sheep. |
|---------------|--------------------------|---------|--------|--------|
| Chicago | 10,000 | 29,000 | 18,000 | |
| Kansas City | 4,500 | 3,000 | 2,500 | |
| Omaha | 2,600 | 10,500 | 10,500 | |
| St. Louis | 3,200 | 8,500 | 2,500 | |
| St. Joseph | 1,000 | 8,000 | 2,000 | |
| Sioux City | 2,000 | 11,500 | 400 | |
| St. Paul | 1,900 | 3,200 | 700 | |
| Oklahoma City | 800 | 400 | | |
| Fort Worth | 3,800 | 300 | 700 | |
| Milwaukee | 500 | 1,200 | 300 | |
| Indianapolis | 1,000 | 9,000 | 500 | |
| Pittsburgh | | 1,500 | 600 | |
| Cincinnati | 600 | 5,100 | 3,200 | |
| Buffalo | 100 | 2,000 | 200 | |

FRIDAY, JULY 23, 1920.

| | FRIDAY, JULY 23, 1920. | Cattle. | Calves. | Sheep. | Hogs. |
|---------------|------------------------|---------|---------|--------|-------|
| Chicago | 4,000 | 22,000 | 12,000 | | |
| Kansas City | 2,000 | 600 | 1,500 | | |
| Omaha | 1,000 | 10,500 | 5,000 | | |
| St. Louis | 3,000 | 7,000 | 400 | | |
| St. Joseph | 600 | 6,000 | 1,500 | | |
| Sioux City | 1,000 | 8,200 | 300 | | |
| St. Paul | 1,800 | 4,800 | 400 | | |
| Oklahoma City | 800 | 500 | | | |
| Fort Worth | 4,000 | 500 | 300 | | |
| Milwaukee | 400 | 500 | 100 | | |
| Denver | 400 | 300 | | | |
| Indianapolis | 600 | 7,000 | 300 | | |
| Pittsburgh | | 3,000 | 600 | | |
| Cincinnati | 600 | 2,500 | 300 | | |
| Buffalo | 200 | 2,100 | 400 | | |

NEW YORK LIVESTOCK

Receipts for week ending Saturday, July 17, 1920:

| | Cattle | Calves | Sheep | Hogs |
|----------------|--------|--------|--------|--------|
| Jersey City | 3,396 | 5,460 | 28,717 | 10,822 |
| New York | 1,711 | 5,593 | 70 | 10,797 |
| Central Union | 4,239 | 1,169 | 6,753 | |
| Total for week | 9,336 | 12,202 | 35,540 | 21,620 |
| Previous week | 8,345 | 11,962 | 31,962 | 18,232 |
| Two weeks ago | 10,257 | 16,275 | 45,808 | 22,707 |

WEEKLY MEAT TRADE REVIEW.

Armour & Company, in their weekly review of meat trade conditions, say:

So far as general business is concerned, there was little change reflected in the packing industry this week. The situation still is erratic, with no indication of immediate steady.

Beef trade is still unsatisfactory, as the hot weather seems to have lessened the demand to a large degree. Live cattle prices, of course, have shown a tendency to reflect the condition in the dressed market.

Fresh pork trade showed improvement, which was to have been expected at this season. Prices were stronger and the demand was rather consistent. The consumptive demand for cured products, especially hams and smoked meats, was strong, and values were well maintained. The hog market showed steady tendency during the week.

The export situation continued to show growing strength so far as continental inquiries are concerned. Lard in particular was in strong demand. The recent decrease in the rate of exchange was a pound sterling, which was unfavorable to Great Britain, and has cut that country from being a factor in the new inquiries. Collections continue good.

PACKERS' PURCHASES

Purchases of live stock by packers at principal centers for the week ending July 17, 1920, are reported to The National Provisioner as follows:

| | Chicago | Cattle. | Hogs. | Sheep. |
|--------------------------|---------|---------|--------|--------|
| Armour & Co. | 5,840 | 15,300 | 19,111 | |
| Swift & Co. | 5,611 | 17,500 | 28,276 | |
| Boris & Co. | 5,213 | 9,400 | 8,508 | |
| Wilson & Co. | 4,748 | 12,800 | 11,127 | |
| G. H. Hammond Co. | 2,700 | 8,000 | | |
| Anglo-American Prov. Co. | 802 | 8,400 | | |
| Libby, McNeil & Libby | 761 | | | |
| Brennan Packing Co. | 3,100 | hogs; | | |
| William Davies Co. | 1,900 | hogs; | | |
| others, 14,500 hogs. | | | | |
| | Omaha | Cattle. | Hogs. | Sheep. |
| Morris & Co. | 2,316 | 5,957 | 4,751 | |
| Swift & Co. | 2,506 | 8,997 | | |

July 24, 1920.

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES quiet. No business passing in this section as far as can be learned. Reports from the East are that Brooklyn small packers sold all weight hides running back to January at 22c and brands in connection at 18c. Business was reported earlier in steers of winter kill down to 21c and summer slaughtered at 25c. Some Brooklyn spready steers, wide kosher hides sold at 28c and a line of Philadelphia western measurement straight head spreadies moved at 32c of similar salting, being June-July take-off. Frigorifico steers are selling below 25c now, some Las Palmas and Campanas bringing \$56.00, which in view of 10 per cent premium for American gold brings prices below 25c American funds, landed New York. Sole leather tanners are therefore more interested in South American than in domestic packers. Local killers seem more determined to sell hides than heretofore and tanners are expected some confidential movement soon. Native steers are quoted at 28@30c asked; Texas steers held for 28c; butts are valued at 28c; Colorados 28c; branded cows 23@25c; heavy cows 28@34c; lights 20@26c; native bulls 24@25c; branded bulls 22@23c. These prices generally considered above sellers' ideas of trading basis, but interest is awaited before sellers will talk final prices.

COUNTRY HIDES.—Market slow. A car of Wisconsin grub-free extremes sold at 20c, a steady price with previous business. No other trading is reported around the market, although some brokers state a few cars of nides are moving privately.

details on which are withheld. Information as to what grades or dates are selling cannot be learned. Good grub-free hides over 45 lbs. in weight are generally held at 20c for late collections. Local dealers are not doing much in the way of business owing to the lack of interest on tanners' part. Available stocks of country hides continue moderately large but offerings are relatively small for the time being and not much in the way of effort is being expended to force trading. Holders realize the futility of attempting to push sales and are not prepared to sacrifice values in bringing about business. Outside hide dealers as a rule have succeeded in moving out their stocks of old hides, replacing same with later collections right along, so that offerings of late have been leaning more to better quality. Tanners are slow to become interested in hides owing to slowness of leather to move and inability to get bids on leather in order to provide funds with which to make hide purchases. Leather stocks are large, which fact does not induce tanners to operate at capacity but rather causes them to curtail production. All weight hides in the originating sections are quoted at 17@19c delivered basis as to dates and sections. Heavy steers are quoted at 20@22c; heavy cows and buffs 18@20c; extremes quoted 18@20c for late receipts; branded hides 13@14c; country packer branded hides 18c; bulls quoted 18c; country packer bulls 20c last paid and glue hides at 10@12c.

NORTHWESTERN HIDES quiet. Movement in the twin cities sections limited owing to lack of interest on buyers' part. Heavy hides of late collections quoted about 18@19c and light stock at 19@20c. Old hides are still held in moderately ample supply and considered nominal about 17@18c as to weights and descriptions. Bulls are quoted at 18c; kipskins 20@21c; calfskins 25@26c and horse hides \$7.50@8.00 flat f. o. b. asked.

CALFSKINS quiet. First salted local city calfskins last sold at 35c. More stock is offered at that level and is still untenaken. Tanners profess utter indifference and believe values will recede further. Outside city calfskins quoted 27½@30c nominal and country run at 25@26c nominal. Deacons quoted nominal about \$1.7@2.25. Kipskins are quiet and considered nominal at about 27½c for business in first salted descriptions. Outside city re-salted skins quoted 22½@25c and country run at 20@22c nominal.

DRY HIDES quiet. Heavy Western butcher and fallen hides flat for trim quoted at 30c and light hides at 31@33c nominal.

HORSE HIDES quiet. Country run of hides quoted \$7.50@8.00 last paid and asked with buyers evincing but little interest. Renderer hides quote \$9.00 last paid for top descriptions; ponies and glues quoted at half rates; coltskins \$1.00@1.25.

SHEEP PELTS active. Ample lines of packer shearlings and lambskins sold. No. 1 shearlings moved at \$1.15 again and No. 2 stock sold at \$1.00. Lambskins moved in a range of 95c@\$1.05 as to descriptions. Eastern lambskins are available at considerably under a dollar and far Westerns are also quoted at a good discount from a dollar average. Dry pelts 25c nominal; pickled skins \$8.50@10.00 dozen; goats \$1.00@1.50.

HOGSKINS quiet. Country run of skins quoted 70@90c nominal with rejected pigs and glues half rates; No. 1 pigskin strips quoted at 9@9½c; No. 2's at 7½@8½c and 3's at 6@7c.

New York.

PACKER HIDES—Generally, the New York situation is in a quiet and waiting position and while inquiries are reported as being fair, no sizable trading other than the few sales reported has resulted.

CALFSKINS—An easier tone is apparent in the New York City calfskin market. Holders asking \$2.62½, \$3.62½@4.62½, while buyers' limits are fixed at \$2.50, \$3.50 and \$4.50. Outside cities are quoted at \$2.00, \$3.00@4.00.

IMPORTED WET SALTED HIDES—The outstanding feature of the market was the sale of 5000 Campana steers on which business passed at \$56. Argentine gold. In some quarters rumors are ripe of sales of spot frigorificos taking place but confirmation and prices, etc., are lacking. The market at the River Plate is in the same position previously occupied. The spot market shows no inclination to initiate activity.

FOR CO-OPERATIVE MARKETING.

Nation-wide plans for the marketing of grain and livestock were to be formulated by the American Farm Bureau Federation in a two-day conference which opened yesterday at the LaSalle, Chicago. Delegates were present representing farmers' co-operative organizations throughout the country, state farm bureaus, state grain dealers' associations, farmers' unions, society of equity, and state granges. J. R. Howard, president of the American Farm Bureau Federation, called the meeting for the purpose of nationalizing the new marketing system. "We have two or three plans to consider," Mr. Howard said, "but the main one is to organize the local grain interests into an overhead organization, making it possible for the wheat growers to have control of their grain until it reaches the manufacturer. We hope to market our grain in such a way that the grower will have a stable market rather than the 'feast and famine' system that we now have."

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CHATILLON THERMOSEAL SCALE

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GEORGE KERN, Inc.

WHOLESALE PROVISIONERS

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344-352 West 38th St., New York City

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner.)

Cattle receipts locally for the week to date show only about 1,000 increase over the corresponding period last week, totaling around 46,800, against 45,700 a week ago. The ten market total of 159,600, compared with 151,400 same period last week, indicates an increased marketing of over 8,000 head. Compared with a year ago, when 238,000 head arrived at ten markets, the corresponding four days, due to an earlier grazing season last year, also to drought conditions in certain sections, the shortage for the period this year is around 78,000 head. The week's market has further emphasized the summer spread in prices between corn fed cattle and grassers. It also suffered from the influence of Kosher holidays, which checked Eastern shipping demand for cattle, mainly for the best weighty beefes. On best yearlings and best light steers there is little quotable change in values for the week. Tops at \$17.25 equalled the year's high record and was a dime higher than a week ago. A greater spread in values, due to a slowly decreasing average of quality, indicates good grades of steers are around a quarter lower, although some sales look almost steady. Heavy cattle have declined 25 to 35c, the plainest kinds declining most. Steers showing mixed grass and corn feeding have sold unevenly but with quality decreasing values have apparently declined more than has actually been the case. Packers state costs on the hooks do not show the 75c to \$1 declines indicated by hoof prices. The stock has slumped badly since late Tuesday. In-between kinds in many cases are \$1 lower and weighty cows which were good sellers have turned draggy and taken the full decline. Choice heifers and best hand-weight cows have held up best. Canners and cutters have sold steady to strong, and bulls show little change. Veal calves have advanced \$2 over a week ago, bulk of good and choice today bringing \$16 to \$16.50.

A decrease of 22,000 in Chicago hog receipts the first four days this week compared with like period last week, and a shrinkage of 33,500 in the supply at ten markets combined together with light receipts at last week-end and a generally healthy demand on both local and shipping account, have been factors in a strong advance in values over a week ago. Although today's trade was mostly 25c lower than the high time early Wednesday, prices still showed advances of generally 50 to 75c over the corresponding day last week, packing grades showing the most gain. Today's top at \$16.40 was 60c higher than a week ago. Some of the medium weight butcher hogs, supply of which has been fairly generous, showed

(Continued on page 39.)

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., July 21, 1920.

Under fairly liberal receipts the cattle market in general reflected a weak undertone at the St. Louis market this week. Arrivals for the week ending today amounted to approximately 28,000 head, over 5,000 of which consisted of steers from the Southwest. Native steers opened weak and finished 25c lower Wednesday, some transactions on medium grades averaging as much as 50c down. Movement

that day was slow, buyers showing an indifferent attitude toward offerings. Texas and Oklahoma steers held up about steady up to Wednesday, but broke on an average of 25c that day as buyers bore down on the market. Some late bids Wednesday were reported still lower in spots. Two loads of yearling steers, both of Angus breed, sold at \$16.25, highest price up to Wednesday, and heavy steers averaging 1,350 pounds topped on this class at \$16.15. Mixed steers and heifers scored at \$16.00. Texas and Oklahoma steers in the native alleys sold largely from \$11.60 @12.40, while Westerns in the quarantine alleys sold through a range of \$8.25 @12.40 and brought \$10.00 @11.35 for bulk. Butcher cattle sold close to steady early in the week, but bulk finished Wednesday 25c lower, more in spots. Stockers and feeders showed little change in the point of values, although there was a slightly better call early in the week for desirable grades of feeder steers. Good cows also found slight improvement as compared with a week ago. Veal calves showed additional strength during the week, top to packers Wednesday advancing to \$14.50 as against \$13.75 Monday. Southern yearlings were little changed.

On Tuesday of the current week hog values reached the highest level in three months' trading when the top went to \$16.70, with a short lead at \$16.75 per hundred weight. Values fell away later, but the market still retains a 25c advance, the top at this time standing at \$16.60 with bulk of the hogs selling from \$16.25 @16.50. Order buyers complain of trouble in getting their consignments delivered to Eastern points on time and this fact has proved a handicap to that trade. Packers consequently have been the principal buyers. Demand has been for good fat back butcher stock, with light hogs neglected unless of high quality and well finished. Pig market has been slow and is hardly as strong as it was this time last week. Best weight pigs are selling from \$14.50 @15.25; rough hogs bring \$13.00 @13.25, or 25c higher for the period. Receipts continue light, only 46,500 arriving during the period.

Conditions surrounding the lamb trade were bearish and with a sharp increase in receipts values slumped a dollar per hundredweight during the week. At this time best lambs are quotable at \$14.50 and down, whereas a week ago today the best stood at \$15.25 @15.50. A plentiful supply of good lambs has rendered the market extremely unsatisfactory on the medium and just fair kinds. Culls have shown little change, bringing \$6.00 to the packers at this time with a few higher to outsiders. Sheep, on the other hand, have followed an upward course and are \$1.50 higher than they were a week ago, the bulk bringing \$7.50 at this writing. Canners, choppers and bucks are also stronger. Canners are selling from \$1.50 @2.00 and choppers and bucks from \$4.00 @5.00. Receipts total 22,350 for the week.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, July 21.

Though cattle receipts were larger than a week ago, and followed liberal supplies in the first two days this week, the market steadied. Hogs were in active demand and in the face of lower prices in Chicago and St. Louis, ruled strong to 10c higher, top \$16.15, and bulk of sales \$15.65 @16.10. Sheep trade opened slowly and closed strong and active. Receipts today were 8,000 cattle, 5,000 hogs, and 3,500 sheep, compared with 5,500 cattle, 6,000 hogs and 3,000 sheep a week ago and 9,600 cattle, 6,800 hogs, and 8,050 sheep a year ago.

At the outset today, killers were extremely bearish on fat cattle, but sales-

men held for steady prices and forced buyers to meet their demands. Trade was fairly active toward noon. Fed steers and choice grassers were very scarce at fully steady prices. Fed steers sold up to \$16.35, heavy grassers \$14.25, and wintered grassers up to \$15.00. The bulk of the range grassers sold at \$10.50 @12.50. Most of them came from Kansas, Oklahoma and Texas. About 50 cars were yarded in the quarantine division. Cows and heifers were generally steady with exceptions stronger. Veal calves were steady.

Hog prices today were strong to 10c higher, making a gain of 50c to 65c in the three days this week, and bringing the market up to the high point of the year. The top price was \$16.15 and bulk of sales \$15.65 @16.10. Extreme heavy weight hogs, 300 lbs. and over, sold up to \$15.80. The top price, \$16.15, was paid for medium weights. Pigs were in active demand at \$13.50 @15.00.

After a weak opening sheep and lambs sold readily and closed strong, compared with Tuesday. Native lambs sold up to \$14.50, and fair Arizona lambs, not very fat, at \$14.25. Ewes sold up to \$8.00. Two loads of feeder lambs just in the yearling stage, an overflow from Omaha, sold at \$9.90. No fat Northwest lambs have arrived this season.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Nebr., July 21.

While cattle receipts have been improving somewhat, supplies for the first half of the week have been less than half as large as for the same three days a year ago. There has been a reasonable decrease however in the proportion of native corn-fed steers and the proportion of Western grass cattle is steadily increasing in numbers although poorer in quality and condition than for several years past. The market has held up active and strong on desirable corn-feds, best grades bringing \$16.00 @16.30 and bulk of the trading being around \$14.50 @15.50. Warmed-up and grassy steers, however, have sold off fully 25 @50c for the week and prices range from \$9.50 @13.50. Best Western grass beefes are quoted up to \$12.50 but the general run of grassers so far received have been going at a spread of \$8.50 @10.50. Cows and heifers have acted much the same as beef steers, the corn-fed kinds ruling strong and grassy stuff showing a sharp decline; the range of prices is very wide, practically from \$4.00 @12.00. Veal calves, bulls, stags, etc., have all sold somewhat lower this week and business in stockers and feeders has been very dull owing to tight money in the country.

Hogs continue to come to market freely and the quality is holding up fairly well. This week has witnessed improvement in the demand for shipping account and a healthy advance in prices for desirable butcher and light weight hogs. Heavy loads are still slow and unsatisfactory sellers unless possessing quality and finish and the range of prices is wider than for some time past. With 14,000 hogs here today the market was around a quarter lower but best hogs sold up to \$15.85, as against \$15.20 on last Wednesday, and bulk of the trading was at \$14.25 @15.25, against \$13.75 @14.50 a week ago.

Western range sheep and lambs are coming to market in liberal numbers, 76,000 head being received during the first three days this week. Owing to tight money in the country there has been a lack of competition from feeder buyers and prices have declined sharply all along the line, lambs being now fully \$1.00 @1.50 lower than a week ago. Fat range lambs are quoted at \$13.00 @15.00, yearlings at \$8.50 @9.75, wethers \$7.25 @8.50, and ewes \$5.50 @7.25.

ICE AND REFRIGERATION

ICE NOTES.

The city of Crowell, Tex., contemplates building an ice plant.

Joseph Trudell, Natchez, Miss., will erect a 10-ton ice plant.

The Texas Public Service Co., Vernon, Tex., will install a \$150,000 equipment.

W. G. Eager, Ocilla, Ga., will establish a cold storage and packing plant at Live Oak, Fla.

Dade County Farmers' Co-operative Society, Greenfield, Mo., will erect a cold storage plant.

The Buena Vista Ice Co., Buena Vista, Fla., has incorporated with a capital stock of \$150,000. Officers: President, Charles

W. Hill; vice-president, R. B. Leonard; secretary-treasurer, John C. Brown.

Jas. Redding, Maysville, Mo., will install a refrigerating system in his grocery and meat store.

Hetzler Bros. Ice Co., Rochester, N. Y., was destroyed by fire recently. Damage estimated at \$3,000.

Newkirk Ice & Creamery Co., Newkirk, Okla., is rebuilding its plant, which was burned, at a cost of \$125,000.

Alabama Canning Co., Bayou LaBatre, Ala., is planning the erection of a 20-ton capacity ice plant to cost \$10,000.

The Independent Electric Co., Houston, Tex., is contemplating the erection of a 5,000-ton capacity ice storage plant.

Rio Grande Valley Ice Assn., San Benito, Tex., will erect an ice manufacturing and storage plant at a cost of \$500,000.

Farmers' Gin & Ice Co., Bishop, Tex., has incorporated with a capital stock of \$20,000. Incorporators: H. A. Scharlach, G. B. Davis and J. C. Ferguson.

City Ice & Storage Co., Kansas City, Mo., is remodeling the five-story-and-basement building at 21st and Campbell streets at a cost of \$15,000.

The City Market Bureau, Washington, D. C., is planning the erection of a terminal market equipped with modern cold storage facilities which will cost in the neighborhood of \$3,000,000.

TRACTOR SYSTEM IN MEAT PLANT

The last rail of the oldest electric elevated road in the world was torn from its fastenings last week and the elevated structure—the thing that had sprung from a man's dreams twenty-eight years ago—gave way to more modern methods of transportation. In the yards of Armour & Co in Chicago's packingtown the elevated road was erected in 1892 as an experiment to test the idea of Andrew J. Shillinglaw for relieving congestion of packing-house traffic.

At that time all inter-departmental distribution was done by draying to a local point outside a plant building. The increase in the volume of business made great numbers of horses and trucks necessary in conveying products in the varying phases of manufacture, and the result was an uncontrollable congestion of surface traffic.

Shillinglaw, as superintendent of electricians—the first Armour and Company ever had—put his mind to work in an effort to solve the problem presented by these traffic conditions, and he evolved the electrified elevated road. It was a success, and for twenty-eight years its yellow electric trolley cars with long strings of loaded trailers transported billions of pounds of meats and products from railway yards to manufacturing plants; from manufacturing plants to railway loading platforms, whence they were sent ultimately into the homes of the consumer. Some conception of the volume of products handled over that road, which today is inefficient, can be had when it is known that from four to five million pounds of meat and food products were handled by it daily during the war.

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STORAGE INSULATION** ALL KINDS OF
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 Chicago—Ernst O. Helnsdorf, 1004 Cunard Bldg.
 Cleveland—General Cartage & Storage Co.
 Jacksonville—St. Elmo W. Acosta.
 Mexico, D. F.—Ernst O. Helnsdorf.

Newark—American Oil & Supply Co.
 New York City—Roessler & Hasslacher Chemical Co., 709 Sixth Ave.
 Norfolk—Henry Bower Chemical Mfg. Co., Agency, First & Front Sts.
 Philadelphia—Henry Bower Chemical Mfg. Co.
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Now the trolley cars give way to electric tractors with the power and mobility to travel anywhere. Each of these tractors needs but one operator and can carry trains of trailers loaded with ten thousand pounds of freight. The first tractors were installed three years ago as an experiment. They showed a saving of 16 per cent over the electric trolley system. By the use of them Armour and Company were able to transport goods with less handling, fewer loadings and unloadings, and most important of all, with direct routing, thus eliminating congestion and confusion. Today the tractors enter the buildings to which they are carrying supplies and are conveyed to the floor of their destination on elevators, and from there the tractors proceed to the very bench or workshop or storage room, where their burden is to be distributed.

The trolley car system which has passed out of existence consisted of seven trolley cars, nine hundred and fifty trailers and three miles of overhead wires and tracks. They are supplanted by sixty of the new tractors with their trains of trailers.

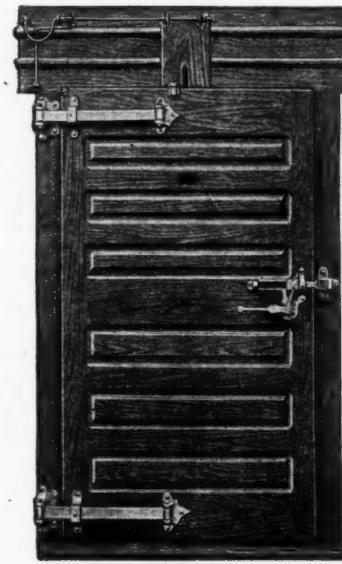
PORK CUTS AT NEW YORK.

Special Report to The National Provisioner from H. C. Zaun.

New York, July 22, 1920.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 36@40c; green hams, 8@10 lbs., 34c; 10@12 lbs., 33c; 12@14 lbs., 33c; green clear bellies, 8@10 lbs., 31c; 10@12 lbs., 31c; 12@14 lbs., 31c; green rib bellies, 10@12 lbs., 30c; 12@14 lbs., 30c; sweet pickled clear bellies, 6@8 lbs., 26c; 8@10 lbs., 26c; 10@12 lbs., 25½c; 12@14 lbs., 25c; sweet pickled rib bellies, 10@12 lbs., 25c; 12@14 lbs., 25c; sweet pickled hams, 8@10 lbs., 33c; 10@12 lbs., 32c; 18@20 lbs., 37c; dressed hogs, 23½c; city steam lard, nominal, 18c; compound, 20c.

Western prices on green cuts are as follows: Pork loins, 8@10 lbs., 30c; 10@12 lbs., 29c; 12@14 lbs., 26c; 14@16 lbs., 25c; skinned shoulders, 19@20c; boneless butts, 28@30c; Boston butts, 22@23c; lean trimmings, 20c; reg. trimmings, 15c; spareribs, 15c; neck ribs, 4c; Kidneys, 4c; tails, 10c; livers, 2c; pig tongues, 20c.

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"I have just started my machine for another season's run and am more than pleased with my investment. I saved over \$200.00 on my ice bill last year besides getting rid of the muss and slop around the shop—the box is as sweet and clean now as can be. It is a pleasure for the butcher who has used ice for 15 years to go into a box that is mechanically cooled."

The average butcher will use at least 55 tons of ice a season—at \$7.00 per ton equal to \$385.00 per year. Figure this on a ten-year basis for I am figuring the machine the same. That would make his ice cost him in ten years \$3,850.00 and nothing left. The cost of running the machine using city water at 70c per thousand gallons, while water pumped from a well would be much cheaper, but take the city water at that high figure, and the cost of running the machine for a period of ten years will not exceed \$2,000.00. You have saved \$1,850.00 and have the machine left, so the machine has paid for itself and is ready to go on doing business. It is just like this with me—if I had to run a market and use ice, I would not run the market."



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CAFETERIA FOR PACKER WORKERS.

(Continued from page 18.)

plant at noon time. The low prices which obtain are of economic value to the workers.

At the Chicago plant two entire floors of a building 130x180 feet are devoted to cafeteria and dressing room service. The building is equipped with four elevators, electrically operated. The dressing rooms accommodate 3,000, and are provided with individual lockers and shower baths.

A Model Cafeteria for Plant Workers.

The cafeteria is a feature of the utility department which attracts visitors from all

On the same floor are refrigerated and general store rooms for meats, vegetables and other foodstuffs.

A separate section of the dressing-room floor has been set aside for the convenience of twenty-five Government inspectors. This section is fitted with special lockers and showers, and there is ample office space for miscellaneous work.

At the East St. Louis plant the utility building is two stories high, and is so constructed that four more stories can be added. The first floor is devoted to the time and employment offices, the doctor's office, operating room, emergency hospital

lines. The former is five stories high; the Denver building is four stories in height.

At Moultrie, Ga., the erection of a welfare building was a matter of particular convenience to employes, as the Swift & Company plant is located about a mile outside of town. The building contains, beside a shower bath and lockers, a restaurant on the first floor and two cafeterias on the fifth floor.

At the time of the opening of the utility, or as it is sometimes termed, the welfare building at Moultrie, the Observer of that city stated in an editorial:

"The welfare building is the 'club' of



Plant Workers Enjoying a Noon Meal at Nominal Prices.

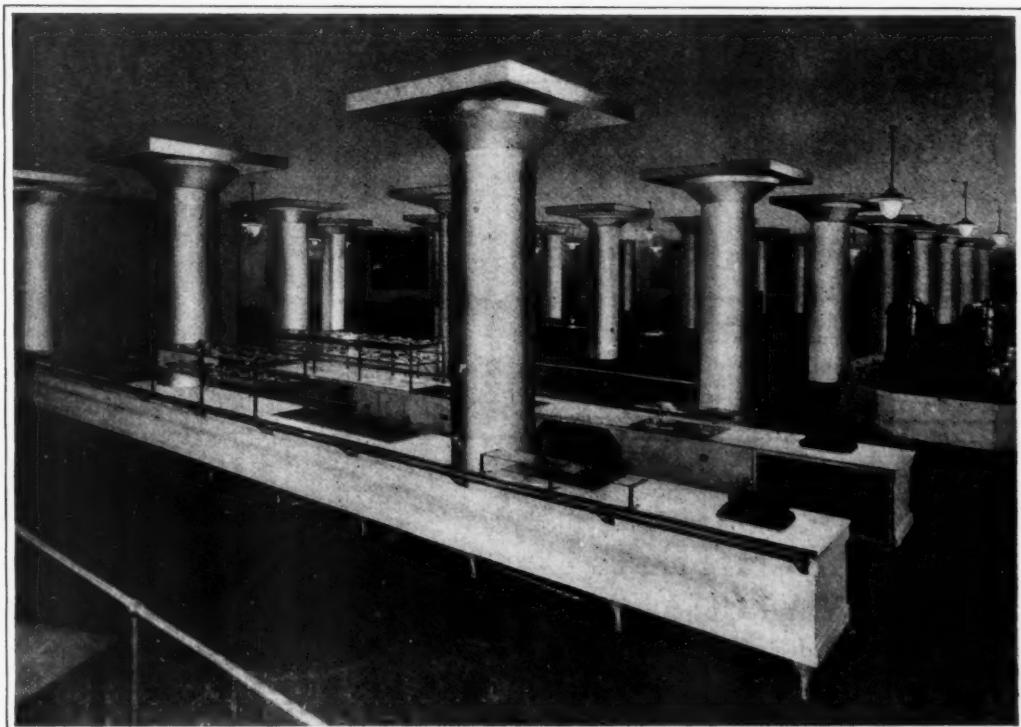
parts of the world. It has a seating capacity of 1,200, and is furnished in the most modern and convenient manner. Its vitrolite glass counters make the cafeteria especially attractive and sanitary, and contribute to the appetizing appearance of the food displays. A great kitchen with up-to-date culinary equipment prepares the appetizing meals, which are served through a system which reduces waiting on the part of employes to a minimum.

rooms, locker rooms and shower baths. The spacious lobby on the main floor is furnished in club style and is used as a smoking and lounging room. The cafeteria on the second floor is finished in enameled brick with red quarry tile flooring. There is always plenty of daylight here, since practically the entire expanse of the four walls is of glass.

The Kansas City and Denver utility buildings are constructed along similar

the Swift employees. It is next door to their work. It is at the disposal of all—a democratic institution. The Swift employe, no matter how small his wage, has club privileges and comforts.

"The opening of the welfare building at the plant of Swift & Company marks the newest achievement of this great national institution. The new achievement is one of rendering service—service to the employes of the plant."



View of the Cafeteria for Plant Workers at the Swift & Co. Plant, Chicago.

July 24, 1920.

Chicago Section

Lou Waltke, of Wm. Waltke & Co., St. Louis, was a visitor to Chicago this week.

John W. Hall was last reported basking in the sunshine and buzzing the movie stars at Los Angeles.

The men's glee club of Swift & Co. gave a very enjoyable concert on the municipal pier on Friday evening.

Sam Stretch, the spice man, was in Chicago this week greeting old friends, which included everybody in the trade.

Packers' purchases of livestock at Chicago the first three days this week totaled 20,365 cattle, 45,744 hogs and 36,573 sheep.

James S. Agar, vice-president of Wm. Davies Co., Inc., has returned from a motor tour which took him as far as the Thousand Islands.

The sausage-makers' strike, which has interfered with work at a number of local plants, terminated this week when the men went back to work pending adjustment of their grievances.

The average wholesale price of beef in Chicago for the week ended Saturday, July 17, 1920, as indicated by prices realized on Swift & Company's sales, was 20.18 cents per pound, the range being from 11 to 28 cents per pound.

Lard stocks in Chicago have increased 4,683,000 lbs. since July 1, or about the same as the gain a year ago, while two years ago they decreased 2,537,000 lbs. The

The Chicago offices of THE NATIONAL PROVISIONER now have improved telephone service. The new numbers are "Wabash 742" and "Wabash 743." Call us up on either wire.

aggregate is 103,249,000 lbs., compared with 38,823,000 lbs. last year, and 37,868,000 lbs. two years ago.

The annual golf tournament of Morris & Company employees took place on July 22 at the Rasilso County Club. It was under the auspices of the Morris Athletic Club, and 48 members took part. Jerry Glenn, salesman at the Halsted street market branch, won the championship with a gross score of 73, playing the course in one above par. His handicap of 7 gave him a net of 66, placing him third in that division. E. J. Marum was low net man with a gross of 94 and a handicap of 30. H. C. Blake had a gross of 105 and a handicap of 40, making his net 65. Melvin Borders, 78 and 10, had a net of 68. Glenn was awarded the loving cup presented by President Edward Morris, and Marum received the cup given by Nelson Morris, chairman of the board of directors.

Harvey G. Ellerd, long the welfare specialist at Armour headquarters, has been formally placed in charge of the new industrial relations department of the company. This gives him supervision of the employment bureaus, watch service,

welfare departments, timekeeping, doctors' offices and accident prevention work. The responsibility for the operation and accounting features of these departments will remain as they were before. Mr. Ellerd's work will consist of standardizing the work and directing those parts which have to do with industrial relations. Mr. Ellerd started with Armour & Co. at Sioux City thirteen years ago. He was rapidly promoted and after five years was transferred to Chicago. He is well known throughout the Chicago plant and has always taken a great interest in its every activity.

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References:

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| Armour & Company The Cudahy Packing Co. Austin, Nichols & Co. New York Butchers Dressed Meat Co. | Joseph Stern & Sons, Inc. Manhattan Veal & Mutton Co. United Dressed Beef Co. |
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110 West 40th Street

NEW YORK, N. Y.



Supreme Boiled Ham

*The better trade
prefers this Supreme cured ham*

Customers quickly discover the better flavor and uniform mildness and tenderness of Morris Supreme cured hams. You'll find them coming back for more. Be ready to cash in on the steady demand these hams will bring you.

MORRIS & COMPANY
Packers and Provisioners

CHICAGO PACKING COMPANY

Beef and Pork Packers

Boneless Beef Cuts

Sausage Materials

Commission Slaughterers

U. S. GOVERNMENT INSPECTION

Correspondence Solicited

UNION STOCK YARDS
CHICAGO

CHICAGO LIVESTOCK MARKETS.

(Continued from page 33.)

less than a 50c advance over last Thursday. On the other hand the lower priced packing hogs often showed more than 75c upturn in value over the general trade a week ago today. Quality has been fairly good, and heavier exportations of lard and a generally more optimistic feeling as regards the outlook for the foreign trade in American pork products have been price strengthening influences in the market for packing hogs. Chicago hog receipts this week to date total about 102,500, against 124,547 like period last week. Ten markets have received about 353,400, compared with 386,900 the corresponding four days last week.

Local receipts of sheep and lambs to date this week were about 12 per cent larger than for the first four days last week, while total supply at ten markets was about 63,000 head larger, or an increase of almost 40 per cent. Packers received around 12,600 direct during the four days, as compared with 9,000 for the same period last week. Markets this week have been uneven and spotted with the tendency lower. Prime western lambs were quotable up to \$16.50 Monday. Today a six-car lot of strictly prime Idaho lambs,

BONE CRUSHERS



WILLIAMS

Williams Bone Crushers and Grinders are not alone suitable for grinding bone for fertilizer purposes, they are also suitable for crushing bone for glue and case hardening purposes. Every packer having to dispose of his bone whether Green, Raw, or Junk and Steamed bone, will do well to get in touch with Williams.

Williams machines are also suitable for Tankage, Cracklings, Beef Scrap, Oyster and Clam Shells, and any other material found around the packing plant requiring crushing or grinding.

Send for catalog No. 9

THE WILLIAMS PAT. CRUSHER & PULVERIZER CO.

General Sales Dept., Old Colony Bldg.

CHICAGO

67 Second St.

SAN FRANCISCO

averaging around 80 lbs., and considered by some of the trade as the best lambs here this season, topped at \$16.30. Choice to prime western lambs cashed up to \$16 every day of the week to date. Top on native lambs for the week was \$15.75 on Wednesday to city butchers. Large packers bought choice natives mostly from \$15 to \$15.40 until today when \$15 was practically their limit for such kinds. Considering heavier sorts demanded many sales of in-betweens kinds of lambs show declines of 50 to 75c as compared

with a week ago. Cull native lambs sold largely today at \$7.50 to \$9. With the exception of some choice Iowa-fed yearlings here Monday at \$13, bulk of yearlings for the week sold below \$11. Strictly choice Washington wethers brought \$10.25 on Monday and very desirable Montana wethers went at \$10.40 today. Ewes sold unevenly lower today. Top handweights brought \$8, but are quotable up to \$8.50. Bulk of desirable fat ewes today cashed \$7 to \$8, as compared with \$7.50 to \$8.50 last Thursday.

July 24, 1920.

CHICAGO LIVE STOCK

RECEIPTS.

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|---------|---------|
| Monday, July 12 | 16,918 | 2,062 | 43,033 | 19,127 |
| Tuesday, July 13 | 10,870 | 3,390 | 33,276 | 12,533 |
| Wednesday, July 14 | 7,916 | 1,817 | 20,500 | 16,790 |
| Thursday, July 15 | 10,472 | 4,077 | 28,635 | 11,814 |
| Friday, July 16 | 5,458 | 978 | 17,610 | 13,621 |
| Saturday, July 17 | 1,388 | 211 | 5,396 | 11,415 |
| Total last week | 53,022 | 13,465 | 147,549 | 85,300 |
| Previous week | 39,239 | 8,333 | 109,390 | 50,185 |
| Year ago | 72,427 | 14,976 | 151,434 | 104,814 |
| Two years ago | 78,062 | 12,200 | 142,841 | 82,306 |

SHIPMENTS.

| | Cattle | Calves | Hogs | Sheep |
|-----------------------------------------------|---------|--------|---------|-----------|
| Monday, July 12 | 4,656 | 154 | 10,204 | 249 |
| Tuesday, July 13 | 4,072 | 78 | 9,099 | 153 |
| Wednesday, July 14 | 3,528 | 235 | 8,490 | 4,126 |
| Thursday, July 15 | 3,876 | 127 | 8,076 | 3,309 |
| Friday, July 16 | 2,315 | 44 | 6,758 | 2,741 |
| Saturday, July 17 | 79 | ... | 2,045 | 2,242 |
| Total last week | 18,526 | 658 | 44,603 | 12,820 |
| Previous week | 14,594 | 278 | 35,274 | 13,634 |
| Year ago | 20,717 | 1,494 | 28,858 | 17,412 |
| Two years ago | 16,045 | 516 | 8,750 | 5,479 |
| Total receipts at Chicago for year to July 17 | 192,000 | 5,191 | 154,124 | 1,085,161 |

| | Cattle | Calves | Hogs | Sheep |
|--------|-----------|-----------|-----------|-----------|
| Calves | 4,419,628 | 5,214,530 | 4,419,628 | 4,318,854 |
| Hogs | 1,648,047 | 2,100,546 | 1,648,047 | 1,648,047 |
| Sheep | 2,045 | 2,242 | 2,045 | 2,242 |

Total receipts of hogs at eleven markets:

| | Week. | Year to date. |
|---------------------|---------|---------------|
| Week ending July 17 | 510,000 | 17,213,000 |
| Previous week | 388,000 | 17,213,000 |
| Corresponding week | 1919 | 535,000 |
| Corresponding week | 1918 | 529,000 |
| Corresponding week | 1917 | 519,000 |
| Corresponding week | 1916 | 431,000 |
| Corresponding week | 1915 | 428,000 |
| Corresponding week | 1914 | 371,000 |
| Corresponding week | 1913 | 445,000 |
| Corresponding week | 1912 | 360,000 |
| Corresponding week | 1911 | 359,000 |
| Corresponding week | 1910 | 387,000 |
| Corresponding week | 1909 | 373,000 |
| Corresponding week | 1908 | 326,000 |

Combined receipts at seven points for week ending July 17, 1920, with comparisons:

| | Cattle | Hogs | Sheep |
|---------------|---------|---------|---------|
| This week | 152,000 | 404,000 | 191,000 |
| Previous week | 123,000 | 300,070 | 128,000 |
| 1919 | 232,000 | 443,000 | 298,000 |
| 1918 | 277,000 | 445,000 | 164,000 |
| 1917 | 208,000 | 373,000 | 134,000 |
| 1916 | 152,000 | 340,000 | 163,000 |
| 1915 | 123,000 | 340,000 | 154,000 |
| 1914 | 127,000 | 309,000 | 190,000 |

Combined receipts at seven markets for year to July 17, 1920, with comparisons:

| | Cattle | Hogs | Sheep |
|------|-----------|------------|-----------|
| 1920 | 4,831,000 | 14,004,000 | 4,579,000 |
| 1919 | 5,298,000 | 16,112,000 | 5,283,000 |
| 1918 | 5,794,000 | 14,819,000 | 4,534,000 |
| 1917 | 4,849,000 | 13,331,000 | 4,649,000 |
| 1916 | 3,976,000 | 14,208,000 | 5,020,000 |
| 1915 | 3,462,000 | 12,004,000 | 4,825,000 |

Chicago packers' hog slaughter for week ending July 17, 1920:

| | Cattle | Hogs | Sheep |
|-------------------------|--------|---------|---------|
| Aaron & Co. | 15,300 | 404,000 | 191,000 |
| Anglo-American | 15,400 | 300,070 | 128,000 |
| Swift & Co. | 17,000 | 278 | 443,000 |
| Hammond Co. | 8,900 | 18,000 | 17,75 |
| Morris & Co. | 9,400 | 12,000 | 12,900 |
| Boyd-Lunham | 7,600 | 14,000 | 14,000 |
| Western Packing Co. | 5,700 | 14,000 | 14,000 |
| Roberts & Oak | 3,000 | 12,000 | 12,000 |
| Miller & Hart | 2,600 | 12,000 | 12,000 |
| Independent Packing Co. | 5,000 | 12,000 | 12,000 |
| Brennan Packing Co. | 3,100 | 12,000 | 12,000 |
| Wm. Davies Co. | 1,900 | 12,000 | 12,000 |
| Others | 14,500 | 12,000 | 12,000 |

Chicago packers' hog slaughter for week ending July 17, 1920:

| | Cattle | Hogs | Sheep |
|------|-----------|------------|-----------|
| 1920 | 4,831,000 | 14,004,000 | 4,579,000 |
| 1919 | 5,298,000 | 16,112,000 | 5,283,000 |
| 1918 | 5,794,000 | 14,819,000 | 4,534,000 |
| 1917 | 4,849,000 | 13,331,000 | 4,649,000 |
| 1916 | 3,976,000 | 14,208,000 | 5,020,000 |
| 1915 | 3,462,000 | 12,004,000 | 4,825,000 |

Chicago packers' hog slaughter for week ending July 17, 1920:

| | Cattle | Hogs | Sheep |
|---------------------------|---------|---------|---------|
| Choice to prime steers | \$15.25 | \$14.70 | \$ 9.35 |
| Good to choice steers | 13,000 | 15,50 | 10,00 |
| Fair to good steers | 10,00 | 13,50 | 8,50 |
| Yearlings, fair to choice | 12,000 | 12,85 | 10,80 |
| Good to prime cows | 8,50 | 12,00 | 10,75 |
| Fair to good heifers | 10,00 | 12,15 | 10,50 |
| Fair to good cows | 6,00 | 9,00 | 7,00 |
| Canneries | 4,00 | 5,50 | 5,25 |
| Cutters | 5,25 | 7,00 | 7,00 |
| Veal calves | 15,50 | 16,50 | 16,50 |
| Bologna bulls | 6,50 | 6,81 | 3,75 |

CATTLE.

| | Cattle | Hogs | Sheep |
|---------------------------|---------|---------|---------|
| Good to prime steers | \$15.25 | \$17.00 | \$ 9.35 |
| Fair to good steers | 13,000 | 15,50 | 10,00 |
| Yearlings, fair to choice | 12,000 | 12,85 | 10,80 |
| Good to prime cows | 8,50 | 12,00 | 10,75 |
| Fair to good heifers | 10,00 | 12,15 | 10,50 |
| Fair to good cows | 6,00 | 9,00 | 7,00 |
| Canneries | 4,00 | 5,50 | 5,25 |
| Cutters | 5,25 | 7,00 | 7,00 |
| Veal calves | 15,50 | 16,50 | 16,50 |
| Bologna bulls | 6,50 | 6,81 | 3,75 |

HOGS.

| | Cattle | Hogs | Sheep |
|--------------------------|---------|---------|---------|
| Choice light butchers | \$16.00 | \$16.40 | \$12.00 |
| Medium weight butchers | 15,850 | 16,30 | 13,00 |
| Heavy butchers, 270 lbs. | 15,50 | 15,90 | 13,00 |
| Fair to fancy light | 15,250 | 16,10 | 12,50 |
| Mixed packing | 15,00 | 15,50 | 12,00 |
| Heavy packing | 13,75 | 14,80 | 11,00 |
| Pigs | 12,00 | 14,00 | 10,00 |
| Stags | 10,00 | 12,50 | 8,75 |

SHEEP.

| | Cattle | Hogs | Sheep |
|---------------|---------|---------|---------|
| Native lambs | \$12.00 | \$15.75 | \$12.00 |
| Western lambs | 13,00 | 16,30 | 9,50 |
| Yearlings | 9,50 | 12,75 | 8,75 |
| Wethers | 7,00 | 10,00 | 5,00 |
| Ewes | 5,00 | 8,75 | 5,00 |

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, JULY 17, 1920.

Open. High. Low. Close.

PORK—(Per bbl.)—

July \$28.10 \$28.35 \$28.10 28.35

Sept. 28.10 28.12 1/2 28.50 28.60

LARD—(Per 100 lbs.)—

July 10.12 1/2 10.12 1/2 18.95 18.95

Sept. 10.17 1/2 10.17 1/2 19.37 1/2 19.37 1/2

RIBS—(Boxed, 25¢ more than loose.)—

July 16.00 16.00 16.00 16.00

Sept. 16.85 16.92 1/2 16.85 16.92 1/2

MONDAY, JULY 19, 1920.

PORK—(Per bbl.)—

July 27.10 27.10 27.10 27.10

Sept. 28.50 28.12 1/2 28.50 28.60

LARD—(Per 100 lbs.)—

July 18.95 18.95 18.95 18.95

Sept. 19.45 19.45 19.30 19.42 1/2

RIBS—(Boxed, 25¢ more than loose.)—

July 16.05 16.05 16.05 16.05

Sept. 16.85 16.96 16.75 16.92 1/2

WEDNESDAY, JULY 21, 1920.

PORK—(Per bbl.)—

July 28.00 28.00 27.80 28.15

Sept. 28.00 28.15 28.00 28.65

LARD—(Per 100 lbs.)—

July 18.92 18.92 18.92 18.92 1/2

Sept. 19.25 19.35 19.25 19.55

RIBS—(Boxed, 25¢ more than loose.)—

July 16.35 16.35 16.35 16.35

Sept. 16.85 16.85 16.67 1/2 16.85

THURSDAY, JULY 22, 1920.

PORK—(Per bbl.)—

July 27.15 27.15 27.15 27.15

Sept. 28.00 28.70 28.00 28.65

LARD—(Per 100 lbs.)—

July 18.92 18.92 18.92 18.92 1/2

Sept. 19.25 19.35 19.25 19.55

RIBS—(Boxed, 25¢ more than loose.)—

July 16.62 1/2 16.62 1/2 16.62 1/2 16.62 1/2

Sept. 16.75 17.07 1/2 16.75 17.05

FRIDAY, JULY 23, 1920.

PORK—

July \$23.95 \$26.95 \$26.95 \$26.95</

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

| | | |
|----------------------------|-----|-----|
| Prime native steers..... | 27 | @28 |
| Good native steers..... | 25 | @26 |
| Medium steers..... | 20 | @23 |
| Heifers, good..... | 23 | @25 |
| Cows..... | 16 | @19 |
| Hind quarters, choice..... | 37 | @37 |
| Fore quarters, choice..... | 18½ | |

Beef Cuts.

| | | |
|-------------------------------|-----|-----|
| Steer Loins, No. 1..... | 48 | |
| Steer Loins, No. 2..... | 47 | |
| Steer Short Loins, No. 1..... | 63 | |
| Steer Short Loins, No. 2..... | 59 | |
| Steer Loin Ends (hips)..... | 36 | |
| Steer Loin Ends, No. 2..... | 35 | |
| Cow Loins..... | 24 | @37 |
| Cow Short Loins..... | 35 | @43 |
| Cow Short Ends (hips)..... | 30 | |
| Steer Ribs, No. 1..... | 45 | |
| Steer Ribs, No. 2..... | 26 | |
| Cow Ribs, No. 1..... | 24 | |
| Cow Ribs, No. 2..... | 18 | |
| Steer Rounds, No. 1..... | 29 | |
| Steer Rounds, No. 2..... | 29 | |
| Steer Chucks, No. 1..... | 19 | |
| Steer Chucks, No. 2..... | 7 | |
| Cow Rounds..... | 11 | |
| Cow Chucks..... | 11½ | |
| Steer Plates..... | 10½ | |
| Briskets, No. 1..... | 15 | |
| Briskets, No. 2..... | 9 | |
| Steer Navel Ends..... | 7½ | |
| Fore Shanks..... | 8 | |
| Hind Shanks..... | 7 | |
| Rolls..... | 24 | |
| Strip Loins, No. 1..... | 50 | |
| Strip Loins, No. 2..... | 28 | |
| Strip Loins, No. 3..... | 25 | |
| Sirloin Butts, No. 1..... | 45 | |
| Sirloin Butts, No. 2..... | 40 | |
| Sirloin Butts, No. 3..... | 34 | |
| Pork Tenderloins, No. 1..... | 85 | |
| Beef Tenderloins, No. 2..... | 75 | |
| Rump butts..... | 20 | |
| Flank Steaks..... | 22 | |
| Boneless Chucks..... | 15 | |
| Shoulder Clods..... | 24 | @25 |
| Hanging Tenderloins..... | 14 | |
| Trimmings..... | 7 | @14 |

Beef Product.

| | | |
|-------------------------|-----|-----|
| Brains, per lb..... | 12 | @13 |
| Hearts..... | 8 | |
| Tongues..... | 23 | |
| Sweetbreads..... | 56 | @58 |
| Ox-Tail, per lb..... | 10 | @11 |
| Fresh Tripe, plain..... | 10½ | @6½ |
| Fresh Tripe, H. C. | 11 | |
| Livers, per lb..... | 13 | @14 |
| Kidneys, per lb..... | 8½ | @9 |

Veal.

| | | |
|---------------------|----|-----|
| Choice Carcass..... | 26 | |
| Good Carcass..... | 24 | |
| Good Saddles..... | 32 | @33 |
| Good Backs..... | 15 | |
| Medium Backs..... | 10 | |

Veal Product.

| | | |
|-------------------|----|-----|
| Brains, each..... | 13 | @14 |
| Sweetbreads..... | 66 | @70 |
| Calf Livers..... | 26 | @36 |

Lamb.

| | | |
|---------------------------|----|-----|
| Choice Lambs..... | 35 | |
| Choice Saddles..... | 42 | |
| Choice Fore..... | 25 | |
| Medium Lambs..... | 31 | |
| Medium Fore..... | 23 | |
| Medium Saddles..... | 36 | |
| Lamb Fries, per lb..... | 22 | |
| Lamb Tongues, each..... | 18 | |
| Lamb Kidneys, per lb..... | 25 | @28 |

Mutton.

| | | |
|--------------------------|----|--|
| Heavy Sheep..... | 14 | |
| Light Sheep..... | 20 | |
| Heavy Saddles..... | 27 | |
| Light Saddles..... | 26 | |
| Heavy Forces..... | 27 | |
| Licht Forces..... | 16 | |
| Mutton Legs..... | 28 | |
| Mutton Loins..... | 25 | |
| Mutton Stew..... | 8 | |
| Sheep Tongues, each..... | 18 | |
| Sheep Heads, each..... | 15 | |

Fresh Pork, Etc.

| | | |
|---------------------------|-----|--|
| Dressed Hogs..... | 22 | |
| Pork Loins..... | 34 | |
| Leaf Lard..... | 21 | |
| Tenderloins..... | 60 | |
| Spare Ribs..... | 21½ | |
| Butts..... | 21½ | |
| Hocks..... | 14 | |
| Trimmings..... | 9 | |
| Pork Lean Trimmings..... | 16 | |
| Tails..... | 8 | |
| Snouts..... | 5 | |
| Pigs' Feet..... | 10 | |
| Pigs' Heads..... | 9 | |
| Blade Bones..... | 16 | |
| Blade Meat..... | 10 | |
| Cheek Meat..... | 6 | |
| Hog Livers, per lb..... | 6 | |
| Neck Bones..... | 21 | |
| Skinned Shoulders..... | 14 | |
| Pork Hearts..... | 8½ | |
| Pork Kidneys, per lb..... | 24 | |
| Pork Tongues..... | 9 | |
| Slip Bones..... | 10 | |
| Tail Bones..... | 15 | |
| Back fat..... | 21 | |
| Hams..... | 38½ | |
| Hams..... | 38½ | |
| Calas..... | 22 | |
| Hellies..... | 38 | |

SAUSAGE.

| | | |
|-----------------------------------------------|----|--|
| Columbia Cloth Bologna..... | 16 | |
| Bologna, large, long, round, in sausages..... | 16 | |

THE NATIONAL PROVISIONER

WHOLESALE FRESH MEATS.

Carcass Beef.

| | |
|------------------------------------------|--|
| Choice Bologna..... | |
| Frankfurters..... | |
| Liver Sausage, with beef and pork..... | |
| Tongue and blood sausage, with pork..... | |
| Mincel Sausage..... | |
| New England Style Sandwich Sausage..... | |
| Prepared Luncheon Sausage..... | |
| Liberty Luncheon Sausage (Berliner)..... | |
| Oxford Lean Butts..... | |
| Polish Sausage..... | |
| Garlic Sausage..... | |
| Country Smoked Sausage..... | |
| Country Fresh Sausage..... | |
| Short Sausage, bulk or link..... | |
| Pork Sausage, short link..... | |
| Luncheon Roll, short link..... | |
| Delicatessen Loaf..... | |
| Ox Tongues, jellied..... | |
| Macaroni and Cheese Loaf..... | |
| Loin Roll, cooked..... | |

Summer Sausage.

| | |
|-------------------------------------|--|
| D'Arles, new goods..... | |
| Beef en Saucisse, Salami, best..... | |
| Italian Salami (new goods)..... | |
| Capri..... | |
| Holsteiner..... | |
| Pepperoni, long links..... | |
| Farmer..... | |
| Cervat..... | |
| Genoa..... | |

Sausage in Brine.

| | |
|----------------------------|------------|
| Bologna, kits..... | 2.40 |
| Pork, links, kits..... | 2.76 |
| Pork, links, 1½s@1½s..... | 16.10 |
| Pork, links, 1½s@1½s..... | 24.48 |
| Pork Sausage, kits..... | 14.18 |
| Pork Sausage, 1½s@1½s..... | 24.40 |
| Frankfurts, 1½s@1½s..... | 3.00 |
| Frankfurts, ¾s@¾s..... | 5.00@17.50 |
| Blood Sausage, kits..... | 3.35 |
| Blood Sausage, ¾s@¾s..... | 5.50@19.25 |
| Liver Sausage, kits..... | 2.50 |
| Liver Sausage, ¾s@¾s..... | 3.30@11.55 |
| Head Cheese, kits..... | 2.40 |
| Head Cheese, ¾s@¾s..... | 4.00@14.00 |

| | |
|-----------------------------------------------|---------|
| PICKLED PORK, PLATE, ETC. | \$16.25 |
| PICKLED PLATE, TRIPES, ETC. | 15.50 |
| REGULAR PLATE, TRIPES, ETC. | 18.75 |
| REGULAR PLATE, TRIPES, ETC. | 20.75 |
| PICKLED HOG CHITTERLINGS, UNCOOKED, BBLs..... | 20.25 |
| PICKLED HOG CHITTERLINGS, COOKED, BBLs..... | 29.50 |
| Sheep Tongues, short cut, barrels..... | 68.00 |
| Sheep Tongues, long cut, barrels..... | 55.00 |
| Pork Tongues, barrels..... | 64.50 |

VINEGAR PICKLED GOODS.

| | |
|------------------------------------------------------|---------|
| PICKLED PIG'S FEET, IN 200-lb. BARRELS..... | \$16.25 |
| PICKLED PLATE, TRIPES, ETC., IN 200-lb. BARRELS..... | 15.50 |
| PICKLED PLATE, TRIPES, ETC., IN 200-lb. BARRELS..... | 18.75 |
| PICKLED PLATE, TRIPES, ETC., IN 200-lb. BARRELS..... | 20.75 |
| PICKLED HOG CHITTERLINGS, UNCOOKED, BBLs..... | 20.25 |
| PICKLED HOG CHITTERLINGS, COOKED, BBLs..... | 29.50 |

CANNED MEATS.

| | |
|-----------------------------------|--------|
| CORNED BEEF..... | \$3.40 |
| ROAST BEEF..... | 3.40 |
| ROAST MUTTON..... | 21.50 |
| ROASTED AND CURED BEEF..... | 22.00 |
| OX TONGUE, WHOLE..... | 3.75 |
| LUNCHEON TONGUE, WHOLE..... | 18.50 |
| CORNED BEEF HASH..... | 3.50 |
| ROAST BEEF HASH..... | 3.25 |
| HAMBURGER STEAK, WITH ONIONS..... | 1.85 |
| VIEENNA STYLE SAUSAGE..... | 2.25 |
| LUNCHEON SAUSAGE..... | 1.25 |
| BREAKFAST SAUSAGE..... | 2.75 |
| VEAL LOAF, MED. SIZE..... | 2.25 |

EXTRACT OF BEEF.

| | |
|------------------------------------|--------|
| PER DOZ. JARS, 1 DOZ. IN CASE..... | \$2.50 |
| 4-OZ. JARS, 1 DOZ. IN CASE..... | 6.75 |
| 8-OZ. JARS, ½ DOZ. IN CASE..... | 12.00 |
| 16-OZ. JARS, ½ DOZ. IN CASE..... | 21.00 |

BARRELLED BEEF AND PORK.

| | |
|----------------------------------------|---------|
| EXTRA PLATE BEEF, 200-lb. BARRELS..... | \$26.00 |
| PLATE BEEF..... | 25.00 |
| ROLLETTES..... | 27.00 |
| RUMP BUTTS..... | 25.00 |
| MESS PORK..... | 31.00 |
| CLEAR BELLES, 14@16 AVG. | 23.75 |
| CLEAR BELLES, 16@20 AVG. | 21.50 |
| RIB BELLES, 12@14 AVG. | 23.00 |
| RIB BELLES, 20@25 AVG. | 20.50 |
| FAT BACKS, 10@12 AVG. | 17.50 |
| FAT BACKS, 12@14 AVG. | 17.50 |
| FAT BACKS, 14@16 AVG. | 17.75 |
| EXTRA SHORT CLEARS.... | 19.25 |
| EXTRA SHORT RIBS.... | 19.25 |
| SHORT CLEARS.... | 19.25 |
| BUFFS..... | 15.00 |

LARD.

| | |
|---------------------------------------------------------|-------|
| PURE LARD, KETTLE RENDERED, PER LB., TCS. | @23½% |
| COOKED LARD, PER LB., TCS. | @21½% |
| COOKED LARD, PER LB., TCS. | @19½% |
| BAKED LARD, SPECIAL COOKING OIL, 100@130 LB., TCS. | @19½% |
| BARBERS' SPECIAL COOKING OIL, 26@55 LB., TCS. | @19½% |
| BARBERS' SPECIAL COOKING OIL, 26@55 LB., TCS. | @19½% |
| BARBERS' SPECIAL COOKING OIL, 26@55 LB., TCS. | @19½% |
| BARBERS' SPECIAL COOKING OIL, 26@55 LB., TCS. | @19½% |

DRY SALT MEATS.

| | |
|-------------------------------|-------|
| CLEAR BELLES, 14@16 AVG. | 23.75 |
| CLEAR BELLES, 16@20 AVG. | 21.50 |
| RIB BELLES, 12@14 AVG. | 23.00 |
| RIB BELLES, 20@25 AVG. | 20.50 |
| FAT BACKS, 10@12 AVG. | |

Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

Advantage of Motor Vehicles in the Retail Business

Written for The National Provisioner by Robert Falconer.

(Concluded from last week.)

Motor Cycle for Special Deliveries.

If a butcher runs a special delivery service for the telephone customers it will pay to use something as light as a motor cycle for this service. A motor cycle will cover distances at even greater speeds than an automobile, does not consume as much gasoline or oil, has smaller repairs bills and does not wear out as many expensive tires. For this reason it furnishes a means of rendering special delivery service at low cost. When a box is built onto a side-car attachment a considerable load can be carried. The use of the motorcycle for this service is becoming more and more general. It is proving both practical and economical.

When buying a new car for delivery purposes it is better either to buy one already equipped with a delivery body, or to buy the chassis and have a body fitted to it. A touring car body means just that much additional expense, except in the case of a second-hand car.

When changing from horses to automobiles it sometimes proves good policy to buy second-hand cars that are in good condition. Until the drivers become accustomed to the cars they drive, they are likely to be so hard upon them that they will take a great deal out of a new car. As a result the second-hand cars last nearly as long and give as good service as would new ones, and do not cost so much to buy. When the drivers are thoroughly trained new cars can be purchased to advantage, but it is not well to give new cars to green drivers when they can just as readily be given older cars.

There is one advantage in keeping the new cars for the best drivers. It tends to make all the drivers more careful with their cars. All of them will desire to have a new car and will try harder to make a good showing with the car that they do use than they would if they had no new car to which to look forward.

Cost of Operating Delivery Cars.

The cost of operating light cars varies, according to data recently gathered from companies operating them, from about six cents to fourteen cents a mile. The average cost will run around seven cents. The variation is due to a very great extent to the way the cars are cared for and driven. The driving has a greater effect upon the operating cost than anything else. It is for this reason that drivers should be very carefully instructed in regard to the care and the driving of the car.

There are a few things that should be forbidden. One of these is leaving the engine running while the car is standing idle. Running the engine idle heats it up, uses up oil and gasoline needlessly, car-

bonizes the cylinders, may pump gasoline into the crank case, and in general puts the engine into bad shape.

Another bad thing for the car, and something that should not be allowed, is sudden stops and starts. Either starting or stopping with such suddenness that the wheels slip, grinds off the surface of the tires and places the whole tire under a very severe strain. The running gear is also wracked. Not enough time is gained by this practice to make up for the damage done.

Driving at high speeds around corners may cause the wheels to skid and accidents to result. This is a practice that no car owner can afford. If nothing more serious happens the strain placed upon the tires and the wheels and axles will lead to trouble sooner than would otherwise be the case.

It is such things as these that drive up the operating cost. If the cost is more than seven cents a mile it will be well for the butcher to investigate the way that his drivers use the cars.

There is one butcher using automobile delivery who, though he thinks that the automobile is the best thing to use for delivery purposes, complains of the high cost of operation. His drivers will leave an engine running idle for a half an hour at a time. They will start and stop the cars with a jerk. They drive at dangerous speeds around corners. As a result the cost of oil and gasoline is high, the engines do not run smoothly and the cost of repairs is far greater than should be the case.

To make automobile delivery economical, the butcher who uses motor vehicles must give this phase of the question very careful consideration.

BAR BUTCHER UNION PICKETS.

A permanent injunction was granted by Judge A. W. Anderson in the district court at Sioux City, Iowa, on July 18, restraining union butcher workmen from picketing the retail shops of that city against which the union is waging a strike. The retailers obtained a temporary injunction a month ago, and after full hearing in court the order was made permanent. The unions will appeal the case, claiming the right to picket.

This decision, following the action of a Minneapolis butcher to protect his business against labor union boycotts, shows that meat dealers are growing tired of such labor union dominating, and are beginning to take steps to relieve themselves of such extra-legal interference with their business.

LOCAL AND PERSONAL.

O. C. Hardin has opened a butcher shop at Louisville, Ill.

Ralph Mooney has opened a meat market at Walcott, Ia.

Heim Bros. have opened a meat market at Janesville, Wis.

L. Larsen will engage in the meat business in Spicer, Minn.

Frank Iallo has purchased the Dougherty meat market at Arena, Wis.

Rabbi M. Raetzik will open a Kosher meat market at Manitowoc, Wis.

C. Knox and Roy Grim have purchased the meat market at Flanagan, Ill.

W. E. McDonald has opened a grocery and meat market at Bearden, Ark.

C. B. Tibbs has purchased A. C. Hutchinson's meat market at Cambridge, O.

J. W. Carney has opened a meat market at 356 Main street, Elm Grove, W. Va.

The Ortman meat market at Dolton, S. D., has been purchased by I. Loewns.

A. E. McDonald has opened a grocery store and meat market at Bearden, Ark.

The Kusler meat market, Turtle Lake, N. D., has been purchased by G. W. Swick.

Adolph Pose has purchased the meat business of Edward Routh, Marshalltown, Ia.

H. J. Lebans has purchased the J. E. Meester & Co. business at Ellsworth, Minn.

William Moore has purchased the meat business of Baldridge & Helm, Little York, Ill.

Hill & Murdock of San Bernardino, Cal., have opened a new meat shop at Exeter, Cal., known as the Economy meat market.

Charles Mesalam has purchased the C. & J. Mesalam store at 1932 Main street, Elwood, Ind. The business will be conducted under the old firm name.

William J. Toepper has purchased the grocery and meat market at 9 South boulevard, Oak Park, Ill., which was formerly conducted by F. O. Elsener.

C. E. Gingrich, who has conducted the meat market at Flanagan, Ill., for the past five years, has sold the business and will engage in the real estate business.

The Union meat market, Pasco, Wash., has been incorporated with a capital stock of \$20,000. Incorporators: H. F. Hartman, Dan Harrigan and Frank Leverish.

The United Meat Corporation has been organized among the orthodox Hebrews of Lancaster, Pa., who have leased a store at 470 Rockland street and will begin to do business Aug. 1.

The firm of Gibney & Boyer, proprietor of the Tobin market, Main street, Saranac Lake, N. Y., is now W. H. Gibney & Co., the interests of J. W. Boyer having been taken over by Mr. Gibney.

W. J. Kellermeyer, St. Marys, O., announces that he has moved his meat market from the corner of Defiance and Indiana avenues to the corner of Spring and Vine streets, in the Helmstetter building.

**DECREASE YOUR WASTE
= INCREASE YOUR PROFITS**

AN EMPTY SCRAP BOX
is a sure sign of
A PROGRESSIVE MEAT MARKET

The trimmings from tainted and slimy meats frequently found in a butcher's scrap box are usually the results of improper meat storage. The uneven temperature and the foul, damp air of an iced Refrigerator cause meats to decay. Losses of such a nature can be overcome by using MECHANICAL REFRIGERATION.

York Enclosed Refrigerating Machines are being used successfully by thousands of dealers throughout the United States. Give Mechanical Refrigeration a trial.

YORK MANUFACTURING CO., YORK, PA.
(Ice Making and Refrigerating Machinery Exclusively)

Chauvin's meat market, DeLand, Fla., has been destroyed by fire.

Charles Stevens has engaged in the meat business at Harper, Kans.

The Buffalo Mercantile Co., Buffalo, Minn., is adding a meat market.

Eli Watkins has purchased the W. H. Stone meat market at Barry, Ill.

Sander's grocery and market, Larned, Kans., is having a quit-business sale.

Geo. Witmer has purchased the meat business of J. A. Good at Pender, Nebr.

A complete stock of groceries has been added by Denny's market, Burlingame, Kans.

The White Front Market Co., Milwaukee, Wis., has been incorporated with a capital stock of \$6,000.

E. A. Elliott has purchased the meat market of E. L. Cook on South Main street, Independence, Mo.

Mr. Kramer has succeeded to the entire ownership of the Peoples meat market of Kramer & Wolff, Idaho Falls, Ida.

The meat shop of E. E. Springer, 127 South High street, was damaged by fire recently to the amount of about \$300.

The Consumers Grocery & Meat Co., Lincoln, Nebr., has been incorporated with a capital stock of \$25,000 by Geo. J. Stroh, J. A. Amend and others.

A new co-operative meat market is being organized at Green Valley, Ill., and is to be incorporated with a capital stock of \$7,500. Officers: T. H. Harris, president; Wm. Bolliger, secretary-treasurer, and Fred Becker, vice-president.

Good men in any line are hard to get. Do you need a good man for some department of your business? Look for him through the "Wanted" page of The National Provisioner.

See Page 53 For Bargains

EUROPE NEEDS HELP!

In the war devastated lands of suffering

GERMANY, AUSTRIA,

there are many who are literally starving to death. The situation is critical; they need food, and need it quickly. All right-minded Americans who want to render effective aid can do so by making use of

Fink's Selective Food Drafts

(in denominations of \$15, \$25 and \$40)

On Our Hamburg Warehouse

Those selective food drafts enable the recipient to make his own choice from a full line of meats, lard and sausages, groceries, milk, coffee, tea, butter, eggs, rice, etc., of finest quality. **Delivery in four to five weeks in Germany and Austria guaranteed.**

For special urgent cases we recommend our

Cable Assortments

Delivery in eight to ten days at destination. Write for our price lists and particulars.

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REPRESENTATIVE FOR CHICAGO

KURT BRONISCH
Rm. 603 Cambridge Bldg., Chicago, Ill.

July 24, 1920.

New York Section

Vice-presidents A. Lowenstein and G. H. Cowan of Wilson & Company were in New York this week. Other Wilson visitors were Murdo MacKenzie and Dr. R. F. Eagle.

Prices realized on Swift & Company's sale of carcass beef in New York City for week ending Saturday, July 17, on shipments sold out, ranged from 16.00 to 27.00 cents, and averaged 22.37 cents per pound.

Walter Hoyt, president of the Central Leather Co. and the United States Leather Co., died Wednesday in Roosevelt hospital at the age of forty-seven years. Born in Stamford, Conn., he was graduated from Yale University in 1896 and entered the service of the United States Leather Co., soon became a director, and when his brother became chairman of the board of directors he was made president.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending July 17, 1920: Meat—Manhattan, 9,539 1/4 lbs.; Brooklyn, 7 lbs.; Bronx, 30 lbs.; Queens, 110 lbs.; total, 9,686 1/4 lbs. Fish—Manhattan, 4,015 lbs.; Queens, 52 lbs.; total, 4,067 lbs. Poultry and game—Manhattan, 4,310 lbs.

The second annual outing of the Wilson Fellowship Club was held at Roton Point, Conn., last Sunday. The club had chartered the spacious steamer "Nassau" for the day, but there were so many members and their friends who were anxious to attend the outing that it was necessary in addition to hire two large sight-seeing buses to accommodate them. Special arrangements were made to have the boat leave from the pier on East 47th street, adjacent to the Wilson plant. Needless to say, from the moment the boat left the pier in the morning until she docked again in the evening, there was not a dull moment, either aboard ship or at the picnic grounds.

EASTERN MEAT TRADE CONDITIONS.

Meat trade conditions for the week at New York, Philadelphia, and Boston are reviewed by the United States Bureau of Markets as follows:

The continued warm weather has been the principal contributing factor to a generally slow fresh meat trade at all Eastern markets. The usual Monday's advance was lost during the week and closing prices are practically in line with one week ago.

The few odd lots of choice steers offered at intervals during the week were sold at prices steady with the previous week's close, while heavy steers of good quality were a slow sale at prices weak to \$1 lower. Medium grade grass fed beef constituted the bulk of the supply, and prices

on this grade were lowered \$2 at Boston during the week, with other markets about steady with Monday to slightly lower at Philadelphia and unevenly lower at the close at New York. Cow receipts continued on the decrease and the range of prices practically unchanged. There was an uneven demand for bulls and the prices on the light offerings showed sharp fluctuations, with Boston \$2 lower, and New York \$1 higher than the previous week. Kosher markets were generally dull and prices tending slightly downward.

Monday's strong to \$1 higher opening prices on lambs was not maintained and today's closing prices are practically in line with one week ago. Good yearlings were in liberal supply and sold at prices in line with medium grade lambs.

The light and irregular receipts of mutton found a ready market at prices steady to \$1 higher than the previous week, with best demands for handy weight wethers.

While the receipts were generally light there has been considerable unevenness in the demand for veal and prices showed some fluctuation. New York held steady on choice veal but weakened on the lower grades, while Philadelphia showed an advance of \$2 to \$3 on all lower grades and Boston declined approximately \$2.

Under a continued slow demand Monday's higher opening prices on pork loins were only partially held, New York declining to the level of one week ago and Boston advancing \$2, while Philadelphia made slight additional gains. Shoulder cuts were sold during the week at prices unevenly \$1 to \$3 higher than the previous week.

New York closed steady at the week's decline on all fresh meats with cooler stocks well cleaned up. A few late arriving cars will be carried over. Philadelphia made a fair clearance and closed steady on lamb, mutton and veal, but dull and weak on beef and pork. Boston made a better clearance than for several weeks. Beef closed steady to 50¢ higher than yesterday and steady on all other meats.

CANADIAN MUTTON MARKETS.

Receipts of sheep and lambs at chief Canadian centers, with top prices for good lambs, compared with a month and year ago, are reported by the Markets Division of the Dominion Department of Agriculture for the week ending July 15, 1920, as follows:

| | Receipts Week Same Ending July 15 1919 | Week Same Ending July 8 | Top price good lambs Week Same Ending July 15 1919 July 8 |
|----------------------------|-------------------------------------------------------|----------------------------------|-----------------------------------------------------------------------------------|
| Toronto (U. S. Y.) | 3,213 | 2,534 | \$18.00 \$21.00 \$19.00 |
| Montreal (Pt. St. Chs.) | 903 | 1,624 | 16.00 19.00 16.00 |
| Montreal (E. End) | 925 | 1,398 | 1,280 16.00 19.00 |
| Winnipeg | 515 | 709 | 1,061 13.00 16.00 14.00 |
| Calgary | 197 | 13 | 5.98 13.50 12.50 14.00 |
| Edmonton | 83 | 348 | 7 13.00 |

NOW, ALL PULL TOGETHER!

Members of the Institute of American Meat Packers and members of the American Meat Packers' Trade & Supply Association are doing the team-work to make the convention at Atlantic City, N. J., on September 13, 14 and 15, worth while to everybody who attends. Don't miss it.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Markets at Chicago and three Eastern markets on Thursday, July 22, 1920, as follows:

| | | | | |
|-------------------------------|----------------|---------------|---------------|---------------|
| Fresh Beef— | | | | |
| STEERS: | | | | |
| Choice | \$25.00@ 26.00 | \$22.50@..... | \$.....@..... | \$.....@..... |
| Good | 23.00@ 24.00 | 21.50@ 22.00 | 23.00@ 25.00 | 23.00@ 25.00 |
| Medium | 18.00@ 21.00 | 18.00@ 20.00 | 18.00@ 22.00 | 19.00@ 22.00 |
| Common | 14.00@ 17.00 | 17.00@ 17.50 | 16.00@ 17.00 | 15.00@ 18.00 |
| COWS: | | | | |
| Good | 18.00@ 19.00 |@..... |@..... |@..... |
| Medium | 16.00@ 18.00 | 17.00@ 18.00 | 17.00@ 19.00 |@..... |
| Common | 14.00@ 16.00 | 16.00@ 17.00 | 15.00@ 16.00 | 13.00@ 15.00 |
| BULLS: | | | | |
| Good |@..... |@..... |@..... |@..... |
| Medium |@..... | 13.00@ 14.00 |@..... |@..... |
| Common | 12.00@ 12.50 | 11.00@ 12.00 | 12.00@ 13.00 | 10.00@ 12.00 |
| Fresh Lamb and Mutton— | | | | |
| LAMB: | | | | |
| Choice | 34.00@ 35.00 | 33.00@ 34.00 | 33.00@ 34.00 | 32.00@ 34.00 |
| Good | 31.00@ 33.00 | 32.00@ 33.00 | 29.00@ 32.00 | 29.00@ 31.00 |
| Medium | 26.00@ 50.00 | 30.00@ 32.00 | 26.00@ 28.00 | 27.00@ 29.00 |
| Common | 22.00@ 25.00 | 25.00@ 28.00 | 20.00@ 25.00 | 25.00@ 26.00 |
| YEARLINGS: | | | | |
| Good | 27.00@ 28.00 | 26.00@ 28.00 | 29.00@ 32.00 | 28.00@ 29.00 |
| Medium | 24.00@ 26.00 | 23.00@ 25.00 | 25.00@ 27.00 | 27.00@ 28.00 |
| Common | 20.00@ 23.00 |@..... |@..... |@..... |
| MUTTON: | | | | |
| Good | 14.00@ 15.00 | 22.00@ 25.00 | 23.00@ 25.00 | 22.00@ 24.00 |
| Medium | 12.00@ 14.00 |@..... | 20.00@ 22.00 | 18.00@ 20.00 |
| Common | 10.00@ 12.00 |@..... | 16.00@ 18.00 | 15.00@ 17.00 |
| FRESH VEAL: | | | | |
| Choice | 24.00@ 26.00 |@..... | 28.00@ 30.00 |@..... |
| Good | 22.00@ 24.00 |@..... | 26.00@ 27.00 | 25.00@ 27.00 |
| Medium | 20.00@ 21.00 |@..... | 23.00@ 25.00 | 22.00@ 24.00 |
| Common | 18.00@ 20.00 | 15.00@ 18.00 | 20.00@ 22.00 | 18.00@ 21.00 |
| Fresh Pork Cuts— | | | | |
| LOINS: | | | | |
| 8-10 lb. average | 35.00@ 36.00 | 32.00@ 34.00 | 30.00@ 31.00 | 30.00@ 33.00 |
| 10-12 lb. average | 33.00@ 34.00 | 30.00@ 32.00 | 27.00@ 29.00 | 28.00@ 31.00 |
| 12-14 lb. average | 29.00@ 31.00 | 27.00@ 28.00 | 25.00@ 26.00 | 26.00@ 28.00 |
| 14 lb. over | 25.00@ 28.00 | 20.00@ 25.00 | 22.00@ 24.00 | 23.00@ 26.00 |
| SHOULDERS: | | | | |
| Plain |@..... |@..... |@..... |@..... |
| Skinned | 21.00@ 22.00 |@..... | 22.00@ 24.00 | 20.00@ 22.00 |
| PICNICS: | | | | |
| 4-6 lb. average | 20.00@ 21.00 | 21.00@ 22.00 |@..... | 21.00@ 22.00 |
| 6-8 lb. average | 19.00@ 20.00 | 20.00@ 21.00 | 19.00@ 20.00 |@..... |
| 8 lb. over | 18.00@ 19.00 | 18.50@ 19.00 |@..... |@..... |
| BUTTS: | | | | |
| Boneless |@..... |@..... | 28.00@ 30.00 |@..... |
| Boston style | 25.00@ 26.00 |@..... | 23.00@ 25.00 | 22.00@ 24.00 |

*Veal prices include "hide on" at Chicago and New York.

